



| HISTORY | |
|--|--|
| Estate Creation Date | 1606 |
| Estate Manager | Jacques Rambeaud |
| Since when | 2007 |
| WINE & VINEYARD | |
| Wine Name | Chateau Corbin |
| Appellation | Montagne Saint-Emilion |
| Additional Name | 2010 |
| Wine Type | Dry |
| Color | Red |
| Organic Certification | No |
| Vineyard surface | 20 ha |
| Soil Type | Clay and limestone |
| Topography | Hillside |
| VITICULTURE | |
| Density | 5500 vines / ha |
| Trim Type | Guyot simple & double |
| Soil clearing | Yes |
| Grass seeding | In between ranks |
| Leaves pruning | Yes |
| Branches pruning | Yes |
| Sustainable viticulture | Yes, norm ISO 14001 |
| HARVEST | |
| Grape picking | Mechanical |
| Sorting method | Careful sorting out of the berries |
| VINIFICATION | |
| Explain choices made & benefit to wine | |
| Pre/fermentation / Maceration | Cold maceration |
| Fermentation | 20-25 days |
| Other techniques used | Soft pumping over |
| Post-fermentation /Maceration | |
| AGEING | |
| Explain choices made & benefit to wine | |
| Vats | 3 weeks |
| Wood chips, Staves | No |
| Oak Barrels | 40% for 12 months |
| % New Oak | 30% |
| BOTTLING | |
| Explain choices made & benefit to wine | |
| Blend | 85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc |
| Blending time period | |
| Filtration | |
| Cork type | Natural |
| Number of bottles per year | 120,000 |
| TASTING NOTES | |
| Color - Nose - Mouth | Aged for 12 months in stainless steel and oak barrels. A beautiful balanced wine with both elegance and intensity. Full bodied with silky tannins, blueberry and blackberry notes with a touch of vanilla and a long finish. |
| WINE & FOOD PAIRING | |
| Recommended | Barbecue, white meat, red meat with sauce, game, strong cheese |
| CELLARING TIME | |
| Recommended | At present interesting for its blackberry nose and velvety tannins. Should reach peak in 2 or 3 years and should be drunk within 10 years. |



Queen Of Wines

Chateau Corbin

AWARDS

Awards and notifications

2009: 1 star Hachette Wine Guide
2010: Bronze medal Decanter



Talking Points:

- 🍷 Established on the land of an ancient Lordship built in 1606, the estate is one of the oldest in the Saint-Emilion area.
- 🍷 The vineyards stretch on a beautiful hilltop exposed to the East, in front of the village of Saint-Emilion.
- 🍷 Highly sustainable practices, both in the vineyard and the cellar.

C H Â T E A U C O R B I N

Serve
64°F

Breathe
2 hours

Store
up to 10 years

Merlot 85%
Cabernet Sauvignon 10%
Cabernet Franc 5%

Intense
Fruity
Dry

Cheese
White meat
Red meat

Product of France
Bottled by
CHATEAU CORBIN
Montagne, FRANCE

Red Bordeaux Wine
2010 | 750ml
Contains sulfites
Alc. 14% by vol.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Imported by
Queen Of Wines™, LLC
DURHAM, NC | © 2015

