

1998

CHATEAU
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

This is a great vintage for the right bank of Bordeaux and especially on our terroir of sandy-clay soils over iron deposits in the north of the Saint-Emilion appellation.

1998 was the year which saw the completion of the modifications to the vat cellar as well as an increase in the number of barrels (50% new, 50% second-fill barrels). With these technical enhancements and new installations, we were able to create a Second Wine -Petit Corbin-Despaigne.

Growing season

Exposure of the grapes to light was improved after modifying our pruning system and adopting the *bordelaise* pruning technique.

An even flowering process took place in 5 days around June 5th for the Merlot. De-leafing on both sides of the rows was done. Crop thinning was carried out at veraison between August 7th and 15th for the Merlot.

Harvest

The grapes were picked between 24th September and 5th October in sometimes tricky conditions. However, thanks to the very deep rooting systems of our old vines (making up over half the surface area of the Grand Corbin-Despaigne vineyard) and the high potential of the grapes (enhanced by very favourable August weather that aided the ripening process), the berries remained perfectly healthy.

Vinification

Given the concentration and quality potential of the grapes, we were able to macerate some lots for over one month. Numerous vats had total polyphenols indexes (TPI) of between 80 and 90.

First impressions during the wine's ageing

The first tastings confirmed what we had observed during the vinifications: the Merlot was of exceptional quality and the Cabernet Franc was very satisfactory.

The wines displayed very attractive deep colour. The nose had great complexity, combining jammy red berry and black fruits with a lovely tannic structure. It was our most successful vintage since 1990.

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SAINT-ÉMILION GRAND CRU
APPELLATION SAINT-ÉMILION GRAND CRU CONTRÔLÉE



Consorts Despagne

S.C.E.V. CONSORTS DESPAGNE EXPLOITANT
A SAINT-ÉMILION - GIRONDE - FRANCE

750 ml
L 960 1

MIS EN BOUTEILLE AU CHATEAU

PRODUIT DE FRANCE

12,5% vol.

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1998 vintage

The 187th vintage of the Despagne family on the Grand Corbin terroir.

Harvesting dates :

- 24/09/1998 for the Merlot
- 02/10/1998 for the Cabernet-Franc

1998 blend :

- 75% Merlot
- 25% Cabernet-Franc

Ageing :

- 50% new barrels
- 50% second-fill and third-fill barrels

Yield : 40 hl/ha

Production :

5,709 half-bottles
93,809 bottles
2,025 magnums
92 double-magnums
5 impériales, 2 melchiors

General technical data

Family-owned estate since 1812

Location : In the north of the Saint-Emilion appellation, adjacent to Pomerol

Appellation : Saint-Emilion Grand Cru

Surface area: 26.80 hectares

Soils : Siliceous-clay over iron deposits and ancient sands over blue clay

Average age of the vines : 44 years

Rootstocks : 101-14, 3309, Riparia

Density of plantation : 6,000 to 7,000 vines per hectare

Vine-growing methods : Ploughing or a grass cover crop without any use of weedkillers.

Approved as a vineyard using integrated vine-growing practices, under the supervision of AFAQ-AFNOR

Canopy management work : De-budding, removal of double shoots, de-leafing, crop thinning, removal of lateral shoots

Harvesting : By hand in small crates with 4 successive sortings

Vinification : Different operations that can vary according to plot batches and vintage : numerous short pump-overs, rack and return (délestage) and punching down of the cap (pigeage)

Bottling : 21 months after the harvest

Annual production : 70,000 à 100,000 bottles depending on the vintage

Second wine : Petit Corbin-Despagne Saint-Emilion Grand Cru