

2004  
CHATEAU  
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

Thanks to its powerful but firm tannins, this vintage bears the hallmark of a great, classic Bordeaux. 2004 was the year in which we gained greater insight into our terroir, after digging a number of new soil pits among our 53 plots of vines.

This soil survey was accompanied by measuring of the water supply potential, which enabled us to enhance the quality of certain areas of our vineyard and in so doing improve control over the vine-growing.

It's also the beginning of organic way on a part of the vineyard.

***Growing season***

Bud-break, which occurred at the beginning of April, was followed by an even flowering process around June 5th.

Veraison took place at the beginning of August and then a slow ripening of the grapes began, due to contrasting weather conditions.

Crop thinning was necessary, sometimes to a large extent, so as to limit crop loads. A hot and dry September allowed us to harvest high quality grapes.

***Harvest***

Begun on 28th September in excellent weather, the picking continued till 11th October. The grapes showed classic sugar-acidity balance.

***Vinification***

Helped by the work done in the vines to keep down yields, the grapes selected were vinified to preserve fruit and bring out structure with an average maceration period of 25 days.

Thanks to plot by plot management, we were able to vinify each lot according to its quality potential.

***First impressions during the wine's ageing***

The wine had high quality potential and displayed great structure, promising long ageing potential in bottle. It was therefore a great Bordeaux classic –in other words a wine with a good balance between acidity, alcohol and tannins, which brought freshness to the wine, which would require a number of years in bottle to express all its finesse.

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SAINT-ÉMILION GRAND CRU

APPELLATION SAINT-ÉMILION GRAND CRU CONTRÔLÉE



*Consorts Despaigne*

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

750 ml  
CONTIENS SULFITES

MIS EN BOUTEILLE AU CHATEAU

GRAND VIN DE BORDEAUX - PRODUIT DE FRANCE

13% vol.  
L04GCD1

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## 2004 vintage

The 193<sup>th</sup> vintage of the Despaigne family on the Grand Corbin terroir.

### Harvesting dates :

- 28/09/2004 for the Merlot
- 06/10/2004 for the Cabernet-Franc

### 2004 blend :

- 76% Merlot
- 23% Cabernet-Franc
- 1% Cabernet-Sauvignon

### Ageing :

- 45% new barrels
- 55% second-fill and third-fill barrels

Yield : 41 hl/ha

### Production :

1,539 half-bottles  
68,027 bottles  
1,325 magnums  
40 double-magnums

## 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 (66 acres)

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

**Average age of the vines :** 42 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-Despaigne Saint-Emilion Grand Cru