

1996  
CHATEAU  
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

This vintage bore the hallmark of one of the great Bordeaux years, not just in its vine cycle conditions but in the structure of the wine produced as well.

1996 saw the complete renewal of all of the harvest reception area, with systematic sorting of the grapes from the vines to the cellars, as well as the complete renovation of the concrete vats and integrated temperature control.

This year also saw the implementation of a vast intra-company training programme that would last for several years, to make all of the estate's employees more informed about pruning, canopy management and vine diseases.

***Growing season***

The mid-flowering point occurred around June 5th. Slight coulure preventing fruit setting provided some natural crop selection, limiting the yield of each vine. Contrasting weather in August brought about slow and even ripening of the grapes.

***Harvest***

The picking began on 23rd September and finished on 4th October.

Though the weather was unsettled, the cool temperatures during the harvest prevented any deterioration of grape health.

The new facilities in the cellars proved to be very useful during the sorting of the grapes.

***Vinification***

Optimal selection of the grapes followed by carefully controlled alcoholic fermentation and then a 3 week maceration enabled the full potential of the vintage to be extracted.

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

The wines displayed a classic profile:

- a deep garnet colour.
- a fruity nose combining red berry and black fruit aromas.
- elegant and full-bodied as it developed on the palate and lovely length.

1996  
CHATEAU  
GRAND CORBIN-DESPAGNE  
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  
GCD96L4

MIS EN BOUTEILLE AU CHATEAU

PRODUIT DE FRANCE

12,5% vol.

© US 31 LIBOURNE

### 1996 vintage

The 185<sup>th</sup> vintage of the Despagne family on the Grand Corbin terroir.

#### Harvesting dates :

- 23/09/1996 for the Merlot
- 01/10/1996 for the Cabernet-Franc

#### 1996 blend :

- 78% Merlot
- 22% Cabernet-Franc

#### Ageing :

- 40% new barrels
- 60% second-fill and third-fill barrels

Yield : 42 hl/ha

#### Production :

1,200 half-bottles  
74,386 bottles  
2,855 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

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-Despagne  
Saint-Emilion Grand Cru