

1997
CHATEAU
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

This year's vine cycle was well in advance of average and proved to be a demanding vintage for growers seeking to produce high quality wines.

1997 saw the inauguration of an independent viticulture station on the estate. It was also the year in which a new vat room was installed to favour the use of small vats. Each of these would correspond in volume as best as possible to the different plots of the vineyard.

Growing season

The flowering dates (around 20th May) were the earliest at the property since 1945. The process spread out over two weeks, and consequently substantial work was done on the vines to equalise the grapes' potential.

Harvest

Begun on 10th September, it stretched out until the 27th September, forcing us to stop between the harvesting of the Merlot and that of the Cabernet.

Having closely monitored the ripening of each of the 53 plots making up Grand Corbin-Despaigne, we were able to pick each batch at its optimum ripeness and get the best out of all the grapes.

Vinification

Modifying the vat cellar to accommodate smaller vats paid off handsomely in this vintage. The duration of maceration of each batch was carefully adapted to take into account the constitution of the grapes.

In the selection of the *Grand Vin*, over half of the batches harvested were discarded.

First impressions during the wine's ageing

The batches coming from old vines were superb.

The wine exhibited a lovely deep garnet colour. The nose revealed red berry fruits with subtle floral notes.

Elegant on the palate with roundness and finesse, this wine is for medium-term ageing in bottle.

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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
LGC01 2 3

MIS EN BOUTEILLE AU CHATEAU

PRODUIT DE FRANCE

12,5% vol.
L10

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1997 vintage

The 186th vintage of the Despaigne family on the Grand Corbin terroir.

Harvesting dates :

- 10/09/1997 for the Merlot
- 27/09/1997 for the Cabernet-Franc

1997 blend :

- 80% Merlot
- 20% Cabernet-Franc

Ageing :

- 35% new barrels
- 65% second-fill and third-fill barrels

Yield : 39 hl/ha

Production :

2,600 half-bottles
73,770 bottles
1,024 magnums
45 double-magnums
10 jéroboams, 10 impériales

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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 : 43 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