

1999

CHATEAU
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

Careful yield control was a must this year. Less sunny but hotter weather conditions brought about an early vintage.

The soil pit survey carried out over the entirety of the 53 Grand Corbin-Despaigne plots provided analysis results about the soil, its sub-soil, its hydrology and its pedology. These findings would lead to an enhancement of the potential of the Grand Corbin-Despaigne terroir as a whole.

Growing season

Mother Nature was generous and provided abundant grapes on each vine.

The generalisation of canopy management work that had already been in place over several years (de-budding, followed by removal of double shoots, de-leafing on the east-facing side of the row, crop thinning and then another de-leafing on the west-facing side) paid off handsomely this year.

Harvest

The harvest was begun on 20th September and was done swiftly so as to preserve the good health of the grapes. It finished on 30th September.

A regular harvesting team, which were given part board and lodgings, helped to create a loyal and reliable crew, capable of reacting quickly when bad weather threatened.

Vinification

Once the vats were filled with their musts, a bleeding of the juices was done to get a higher skins-to-juice ratio for enhanced maceration and a quality extraction.

First impressions during the wine's ageing

The wines vinified had a superb garnet colour, lovely elegance and well-knit tannic structure.

A strict selection of the lots coming from the different parcels allowed us to produce a very good First Wine, which made up 60% of the total crop.

The wine had a good depth of colour with ruby-red tones. The first nose revealed aromas of red berry fruit, such as morello cherries together with roasted smoky notes.

On swirling the glass, there was more complexity and notes of fruit, mingling with spices and roasted coffee beans.

On the palate, well-structured tannins are harmoniously integrated. In the finish there are flavours of jammy red berry fruit followed by toasted notes with a length of finish of 6 to 8 seconds.

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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
L.G.C.D.1

MIS EN BOUTEILLE AU CHATEAU

GRAND VIN DE BORDEAUX - PRODUIT DE FRANCE

13% vol.
L.10000/0

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1999 vintage

The 188th vintage of the Despaigne family on the Grand Corbin terroir.

Harvesting dates :

- 20/09/1999 for the Merlot
- 28/09/1999 for the Cabernet-Franc

1999 blend :

- 78% Merlot
- 22% Cabernet-Franc

Ageing :

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

Yield : 40 hl/ha

Production :

4,100 half-bottles
78,398 bottles
1,020 magnums
24 double-magnums, 3 jéroboams
33 impériales, 3 balthazars
3 nabuchodonosors, 3 melchioris

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 : 45 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