

2000
CHATEAU
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

As the last wine of the millennium, this vintage was destined to be a legend if only for its year number. However, it turned out to be so for the quality of its wine, too.

The richness in sugar-levels and polyphenols was acquired through exceptional ripening. Both the Merlot and the Cabernet Franc were magnificent.

2000 was also the year when the cellars were completely renovated and a temperature control system was installed in our barrel cellar, which was now able to accommodate the entire crop.

Growing season

Difficult weather conditions and a big threat of downy mildew meant that permanent close monitoring of the vines was essential from the budding to the fruit setting.

With the arrival of a dry, sunny period during which the usual vineyard tasks were performed (July, August and September), conditions were perfect for the production of fully ripe grapes.

Harvest

The choice of picking dates was crucial so as not to pick over-ripe fruit which would produce wines unbalanced by their high alcoholic degree.

The harvest took place without a single drop of rain interrupting proceedings. Picking began on 21st September for the Merlot and on 28th September for the Cabernet Franc.

Vinification

The huge potential of the grapes harvested allowed a pre-fermentation cold soak to be made to bring out fresh fruit flavour and a nice fleshy texture. Long post-fermentation macerations of about one month were done to ensure a full and complex structure.

First impressions during the wine's ageing

The wines showed very dark hues, a nose of jammy black fruits and an unctuous, powerful palate. It had the perfect profile of a long-ageing wine thanks to its high TPI (total polyphenols index) of 90.

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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
LGC02

MIS EN BOUTEILLE AU CHATEAU

GRAND VIN DE BORDEAUX - PRODUIT DE FRANCE

13% vol.

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2000 vintage

The 189th vintage of the Despagne family on the Grand Corbin terroir.

Harvesting dates :

- 21/09/2000 for the Merlot
- 27/09/2000 for the Cabernet-Franc

2000 blend :

- 75% Merlot
- 24% Cabernet-Franc
- 1% Cabernet-Sauvignon

Ageing :

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

Yield : 42 hl/ha

Production :

6,606 half-bottles
93,616 bottles
1,893 magnums
69 double-magnums
15 jéroboams, 5 impériales
1 salmanazar, 12 balthazars

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 : 46 years

Rootstocks : 101-14, 3309, Riparia

1 **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

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