

2001
CHATEAU
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

This vintage has its place among the great Bordeaux vintages. It has classic Bordeaux character thanks to a lovely alcohol-acidity balance and superb tannins.

2001 saw the end of the concrete vat cellar's renovation work, allowing more qualitative work to be performed during the vinifications and ageing process.

Growing season

After a mild winter, budding took place around 24th March. The flowering, which began at the end of May, went smoothly.

The ripening process proceeded gradually with superb weather in September.

Harvest

The harvest was done without any pressure to pick, thanks to an Indian summer. The Merlot was picked as from 25th September in excellent weather conditions and the Cabernet Franc as from 2th October.

Vinification

The balances between sugar, acidity and tannins enabled excellent raw material, worthy of a true *Grand Vin*, to be vinified. The macerations depending on batch (grape variety, age of vines and terroir) lasted 22 to 30 days.

First impressions during the wine's ageing

A superb fleshy texture with harmonious balance and a lovely velvety mouth-feel.

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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
35

MIS EN BOUTEILLE AU CHATEAU

GRAND VIN DE BORDEAUX - PRODUIT DE FRANCE

13% vol.
GCD01L1

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2001 vintage

The 190th vintage of the Despagne family on the Grand Corbin terroir.

Harvesting dates :

- 15/09/2001 for the Merlot
- 02/10/2001 for the Cabernet-Franc

2001 blend :

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

Ageing :

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

Yield : 38 hl/ha

Production :

3,610 half-bottles

80,845 bottles

1,005 magnums

70 double-magnums, 10 impériales

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 : 44 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