

2002  
CHATEAU  
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

This vintage produced a low yield due to poor fruit setting (cou lure) on Merlot vines following the flowering process.

2002 saw the introduction of a new grape sorting system with successive sorting tables installed at harvest reception. The system begins firstly with a sorting on the vine; and then at the cellars the grapes pass through a hopper before going along a vibrating sorting table and finally a manual sorting table.

***Growing season***

Winter began with a substantial rain deficit. The flowering process stretched out over time, which meant that we had to make adjustments to the crop to avoid ending up with an uneven ripening of the fruit.

***Harvest***

The ripening process was adversely affected by unsettled weather in August. Fortunately, from the 10<sup>th</sup> to 20<sup>th</sup> September, hot dry weather set in, providing good conditions for the completion of the ripening process and a good quality crop. The Merlot was picked on September 25<sup>th</sup> and the Cabernet Franc on 2<sup>nd</sup> October.

***Vinification***

The hard work carried out in the vines during the season and the introduction of new grape sorting facilities paid dividends when the selection of the berries was made. A quality crop could therefore be vinified.

The introduction of a new wine-making tool, a *turbo-pigeur*, which mechanically immerses the cap of skins in the must, enhanced good extraction of the skins' polyphenols.

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

The wines displayed pleasant, fruity potential with fresh, lively character.

This 2002 vintage has medium-term ageing potential.

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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

MIS EN BOUTEILLE AU CHATEAU

GRAND VIN DE BORDEAUX - PRODUIT DE FRANCE

13% vol.  
L1 2

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### 2003 vintage

The 191<sup>st</sup> vintage of the Despagne family on the Grand Corbin terroir.

#### Harvesting dates :

- 25/09/2002 for the Merlot
- 02/10/2002 for the Cabernet-Franc

#### 2003 blend :

- 80% Merlot
- 20% Cabernet-Franc

#### Ageing :

- 33% new barrels
- 67% second-fill and third-fill barrels

Yield : 28 hl/ha

#### Production :

3,290 half-bottles  
67,788 bottles  
400 Magnums  
24 double-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 (66 acres)

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-Despagne  
Saint-Emilion Grand Cru