

**2003**  
CHATEAU  
**GRAND CORBIN-DESPAGNE**

**SAINT-EMILION GRAND CRU**

Although this 2003 vintage was badly hit by poor fruit setting due to coulure, it will especially be remembered for the historic drought of August which brought about concentrated grapes and therefore very low yields.

The berries reached new levels of balance for the Bordeaux area with highly concentrated sugar levels and low acidity.

In 2003, a new sorting system was introduced, separating the de-stemming operation from the crushing, thereby enabling a sorting of the berries on a 5th table.

***Growing season***

The vine cycle was consistently in advance at every stage of vine growth, from the bud-break to the flowering, veraison and harvest.

Water stress did not affect our old vines. Their rooting systems allowed them to regulate the climatic excesses.

***Harvest***

Taking place in superb weather conditions, the grapes were picked at optimal ripeness.

However, it was important to avoid picking over-ripe grapes so as not to produce wines with unbalanced acidity, alcohol and tannin levels.

***Vinification***

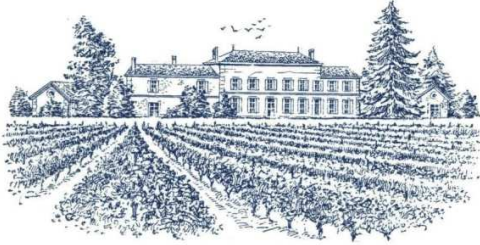
Our vat cellar's temperature control system, along with the use of dry ice, enabled us to monitor and gently control the alcoholic fermentations, made tricky by the presence of very sugar-rich grapes together with high temperatures at harvest time.

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

Due to an amazing balance between alcohol and acidity, the wine had a somewhat exuberant charm but was really attractive.

This is a wine that displays the character of very hot climate wines. It will be exciting to follow its development over the years to come.

2003  
CHATEAU  
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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

MIS EN BOUTEILLE AU CHATEAU

GRAND VIN DE BORDEAUX - PRODUIT DE FRANCE

13% vol.  
L036GD1

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### 2003 vintage

The 192<sup>nd</sup> vintage of the Despagne family on the Grand Corbin terroir.

#### Harvesting dates :

- 08/09/2003 for the Merlot
- 16/09/2003 for the Cabernet-Franc

#### 2003 blend :

- 70% Merlot
- 29% Cabernet-Franc
- 1% Cabernet-Sauvignon

#### Ageing :

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

Yield : 27 hl/ha

#### Production :

340 half-bottles

70,047 bottles

635 mgnums

30 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 : 46 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