

2005

CHATEAU
GRAND CORBIN-DESPAGNE

SAINT-EMILION GRAND CRU

An outstandingly great vintage!

The whole of the growing season went like a dream, producing near-perfect ripeness in the grapes. 2005 marked the completion of our conversion to environmentally-friendly vine-growing with our estate being granted the status of *Lutte Raisonnée et Intégrée* (integrated and environmentally-friendly vine growing) by AFAQ-AFNOR together with the label TERRA VITIS (environmentally-friendly vine-growing and wine-making practices).

This coincided with the setting up of our wine effluents treatment station.

2005 was also the year in which we introduced a new process to prepare and wash barrels, using a steam generator that enables a better disinfection during rackings.

Growing season

The major characteristic of the vine cycle was severe water supply deficit. Only 430 millimetres (less than 17 inches) of rain fell in the year, which was half the average of the previous 50 years.

The vine cycle was such that outstanding grapes were produced. The flowering process was very even, the veraison and ripening process took place in optimal conditions, and harvesting dates could be chosen at our whim.

Temperatures were consistently high but never extreme, which meant there was no blocking of the ripening process.

Harvest

The Merlot was picked from 19th to 26th September and the Cabernet Franc from the 28th to 30th September without a single drop of rain. We were careful to bring in perfectly ripe grapes without them being over-ripe.

Vinification

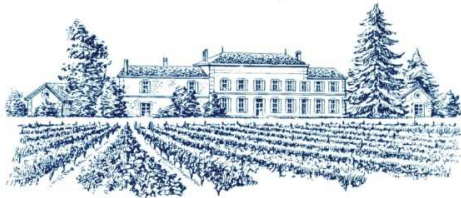
An amazing level of phenolic ripeness (the measure of the tannins in the skins and in the pips as well as the anthocyanins or red pigments) allowed us to extract wonderfully ripe tannins without the need for excessive extraction. When grapes have such a high level of ripeness all the constituent elements are released naturally.

First impressions during the wine's ageing

What great balance! The wine was dark, the nose was incredibly complex (jammy black and red berry fruits), the palate was full, powerful and rich. The 13.5° alcohol was perfectly balanced by good acidity, keeping lovely freshness in the wine.

The high tannin content in the wine also promised great ageing potential in bottle. An outstanding vintage.

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SAINT-EMILION



Consorts Despaigne
PROPRIÉTAIRE À SAINT-EMILION

2005 vintage

The 194th vintage of the Despaigne family on the Grand Corbin terroir.

Harvesting dates :

- 19/09/2005 for the Merlot
- 26/09/2005 for the Cabernet-Franc

2005 blend :

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

Ageing :

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

Yield : 38 hl/ha

Production :

727 half-bottles
93,362 bottles
2,516 magnums
150 double-magnums
10 jéroboams
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 (66 acres)

Soils : Siliceous-clay over iron deposits and ancient sands over blue clay

Average age of the vines : 43 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, certified by Chartre Terra Vitis.

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