

2006
CHATEAU
GRAND CORBIN-DESPAGNE
GRAND CRU CLASSÉ
SAINT-EMILION

The new Saint-Emilion classification confirmed our growing reputation for uncompromising quality levels since 1993.

This 2006 vintage therefore had a very special flavour, since these grapes would be classified *Grand Cru Classé* and had to be worthy of that rank.

Growing season

The 2006 flowering process was very smooth with a pollination peak occurring on June 6th. The vine cycle then had a period of very high temperatures and drought which caused water deficit stress in the vines and consequently an early stop in vegetation growth – a necessary element for good ripening of the grapes.

The sunshine and then the cool temperatures during August enabled slow ripening, good for keeping fruit potential in the berries. The beginning of September brought intense heat, which was ideal for the ripening of the tannins.

The rain that fell in mid-September had no adverse effect on the health of the grapes, thanks to the early stop in vine vegetation growth. The careful work carried out throughout the season to enhance quality (removing double shoots, crop thinning and de-leafing) had been well worth all the efforts.

Harvest

The picking of the grapes was done plot by plot, and prior tasting of the berries on the vines enabled us to harvest each plot at its optimal quality and with perfectly healthy grapes.

Vinification

Each plot, each batch and each vat was vinified according to its potential with numerous short pump-overs to extract a fine tannic structure. The duration and the frequency of the pump-overs were adapted to the constitution of the skins. The yield was very low, which proves that the September rains had not diluted the raw material.

First impressions during the wine's ageing

The first tastings were very promising indeed. The vintage had been a good one, very Bordeaux in style, and less showy than its predecessor. The Merlot was fruity and full, the Cabernet Franc was ripe with harmonious balance.

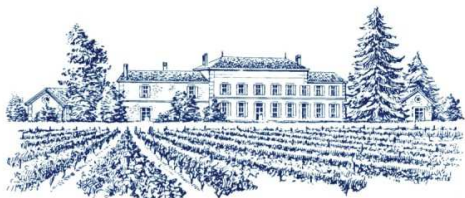
The total polyphenol index (colour + tannins) was an average of 75.

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Consorts Despaigne
PROPRIÉTAIRE À SAINT-EMILION

2006 vintage

The 195th vintage of the Despaigne family on the Grand Corbin terroir.

Harvesting dates :

- 19/09/2006 for the Merlot
- 26/09/2006 for the Cabernet-Franc

2006 blend :

- 78% Merlot
- 21% Cabernet-Franc
- 1% Cabernet-Sauvignon

Ageing :

- 45% new barrels
- 55% second-fill and third-fill barrels

Yield : 32 hl/ha

Production :

1,200 half-bottles
75,387 bottles
2,117 magnums
100 double-magnums
30 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 : 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, 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