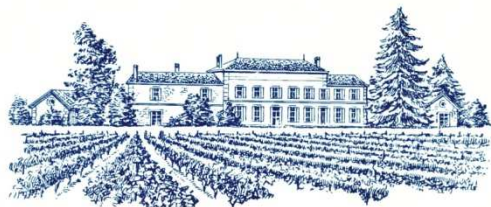


2008

CHATEAU
GRAND CORBIN-DESPAGNE

GRAND CRU CLASSÉ

SAINT-EMILION



Consorts Despagne
PROPRIÉTAIRE À SAINT-EMILION

2008 vintage

The 197th vintage of the Despagne family on the Grand Corbin terroir.

Harvesting dates :

- 06/10/2008 for the Merlot
- 13/10/2008 for the Cabernet-Franc

2008 blend :

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

Ageing :

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

Yield : 32 hl/ha

Production :

552 half-bottles
69,772 bottles
2,230 magnums
75 double-magnums
15 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

Classification : Grand Cru Classé

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, certified by Chartre Terra Vitis.

Canopy management work : De-budding, removal of double shoots, de-leaving, 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