



### 2010 vintage

The 199<sup>th</sup> vintage of the Despagne family on the Grand Corbin terroir.

#### Harvesting dates :

- 27/09/2010 for the Merlot
- 06/10/2010 for the Cabernet-Franc

#### 2010 blend :

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

#### Ageing :

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

**Yield :** 34 hl/ha

#### Production :

550 half-bottles  
85,643 bottles  
1,995 magnums  
15 jéroboams  
2 balthazars  
2 salmanazars

### 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:** 28.80 hectares

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

**Average age of the vines :** 40 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.

In the process of converting to an Organically-Grown Vineyard since 2010.

**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