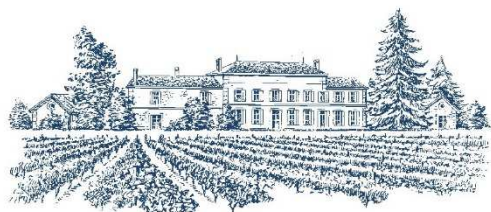


2013

CHATEAU
GRAND CORBIN-DESPAGNE

GRAND CRU CLASSÉ

SAINT-ÉMILION GRAND CRU



Francis Despagne

2013 vintage

The 202st vintage of the Despagne family on the Grand Corbin terroir.

Harvesting dates :

- 30/09/2013 for the Merlot
- 07/10/2013 for the Cabernet-Franc

2013 blend :

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

Ageing :

- 40% new barrels
- 50% second-fill barrels
- 10% third-fill barrels

Yield : 20 hl/ha

Production:

305 ½ bottles,
39,270 bottles
380 magnums
10 double-Magnums
5 imperiales

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: 28.79 hectares

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

Average age of the vines : 39 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.

Certified as organically-farmed and an organic wine since 2013 by Agrocet FR-BIO07

Canopy management work : De-budding, removal of double shoots, de-leafing, crop thinning, removal of lateral shoots

Harvesting : By hand in small crates with 5 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