



2016 vintage

The 205th vintage of the Despagne family on the Grand Corbin terroir.

Harvesting dates :

- 29/09/2016 for the young Merlot
- 03/10 to 12/10/2016 for the Merlot
- 13/10 to 14/10/2016 for the Cabernets

2016 blend :

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

Ageing :

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

Yield : 38 hl/ha

Production :

1,500 half-bottles,
86,731 bottles,
3,476 magnums,
90 double-magnums
15 impériales,
1 nabuchodonosor

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 8,000 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 Qualisud FR-BIO-16.

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