

PETIT CORBIN-DESPAGNE

SAINT-ÉMILION GRAND CRU

Petit Corbin-Despaigne was created to satisfy the needs of private customers in search of a fruit-driven wine that would be perfect for informal parties and also to meet the demands of on-trade customers who wished to offer their clients a wine that could be enjoyed young.

As from the magnificent 1998 vintage, precision work based on our terroir studies was undertaken to fine-tune selection of plots.

Petit Corbin-Despaigne is a selection of lots coming from vines of 10 to 20 years old which will in the future provide the grapes of Grand Corbin-Despaigne, once these plots are over 20 years old. This special plot selection aims to bring out attractive fresh fruit and smooth tannins in the wine.

General technical data

Location: In the north of the Saint-Emilion appellation, adjacent to Pomerol

Appellation : Saint-Emilion Grand Cru

Surface area: Variable (depending on the vintage)

Grape varieties: Merlot 80% - Cabernet-Franc 20%

Age of the vines: 10 to 20 years

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

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. The vineyard is organically-grown and supervised as such by Qualisud.

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

Yield: 40 to 45 hl/ha

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)

Ageing: 50% third-fill barrels and 50% in vat

Bottling: 21 months after the harvest

Annual production: 25,000 to 40,000 bottles depending on the vintage