



GRAND CORBIN-DESPAGNE

Newsletter No. 13

Our 2023 vintage en Primeur

Dear friends,

As I write to you from Grand Corbin-Despaigne, we are deep into the ageing phase of our 2023 vintage, which I'm sure you are looking forward to tasting "en primeur". This vintage went through one of the more classic vine cycles with a very smooth flowering around 29th May, followed by a rainy month of June that proved trickier to manage. We were then lucky enough to get fine weather in summer, especially at the time of the harvest, and this enabled us to spread out the picking, so much so that it was one of our estate's longest harvests on record! The very least one can say is that we brought in very high quality fruit, which as you know is a fantastic starting point from which we can comfortably look forward to a great vintage.



As of now, the wine has gone through 6 months of its ageing, and we are thus able to decide on the proportions of barrel and amphora respectively for the remaining ageing time of our First Wine. This vintage is showing a silky smooth mouthfeel with great finesse and beautiful bright fruit character. While the wine most certainly has power, it also displays an elegance that is not unlike 2019 in its approachability and charm. These qualities, which are characteristic of great wines, were enhanced by a gentle maceration process and mirror a riper vintage that needed careful management of the tannins, in order to maintain the lovely freshness in the wine. In terms of balance, this is a more classic wine which nevertheless expresses the new style of Bordeaux we have witnessed over the last decade in such vintages as 2015, 2016, 2018, 2019, 2020 and 2022.



The same approach was taken in the making of Le Chemin, a wine in which the velvety smooth and suave character of great Pomerol comes to the fore.

At Castillon, our 2023 Château Ampelia is beautifully full-bodied, the only frustration being the smaller volume –a result of the heavy rainfall during the month of June. On tasting, the wine offers lots of fruit, nicely coated tannins, together with very good tension and minerality, which are the hallmark of Castillon's limestone terroirs.



Finally, a few words on my "pet project", Heritage Vinum Clarum, my claret that I recently introduced to you. We've just bottled the 2023 vintage (on 20th March to be precise), which was a great way to celebrate the arrival of spring. This cuvee expresses delicious crisp fruit character and beautiful balance and will prove a real star during convivial get-togethers with friends and family!

Dear wine trade friends, as is the custom, you are naturally very welcome to come to taste (by appointment) during primeurs week, which will be held from 22nd to 25th April. Grand Corbin-Despaigne 2023, as part of the Association de Grands Crus Classés de Saint-Emilion, can also be tasted at the Chapon Fin in Bordeaux on Monday 22nd April, as well as at La Tour Figeac from 23rd to 25th April.

Looking forward to seeing you very soon.

With very best wishes,

François Despaigne

Famille Despaigne
Ever-present in Saint-Emilion
Owners since 1812

Château Grand Corbin-Despaigne
Grand Cru Classé
Organic since 2004, officially certified since 2013

2023 : the 211nd vintage of the Despaigne family
in the Grand Corbin terroir
The 28th vintage of François Despaigne