



# GRAND CORBIN-DESPAGNE

NEWSLETTER No. 15

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## *Our 2024 Vintage En Primeur*

Dear Friends,

I'm delighted to present my 2024 vintage, which, after 9 months of ageing, presents itself with all the balance we sensed in September when it was harvested. Knowledge of our terroir, operations in the vineyard, choice of harvest date and sorting made all the difference in a winemaker's vintage where living (on) your vineyard every day makes a major difference.



In spring, this capricious vintage didn't leave us much respite, and will remain in our memories for a long time to come. 2024 was characterized above all by repeated episodes of excessive rainfall, which led to heavy disease pressure. All this forced us and our teams to be constantly vigilant. Fortunately for us, August, the month of grape ripening, proved to be one of the driest in 80 years, drying out the vines and enabling the grapes to ripen more rapidly.



Digestible and fresh, **Grand Corbin-Despagne's 2024 vintage** is full of resources and should resonate with the demands of today's consumers, who are looking for wines capable of revealing fruit bursting with freshness. It is reminiscent of lovely vintages such as 2008, 2012 and even 2014.

It is these vintages that are particularly popular at the moment, especially on **the tables of the gastronomic establishments** we supply: starred restaurants such as L'Amicis (\*in Bordeaux), l'Observatoire du Gabriel (\*\*in Bordeaux), La Table de Pavie (\*\*in Saint-Emilion), l'Atelier Robuchon Etoile (\*in Paris) Les Fresques (\*in Monestier in the Dordogne), as well as bistronomic restaurants such as La Table de Catusseau in Pomerol, or in Saint-Emilion with L'Envers de Décor, Le Grand Barrail and Le Jardin.



As with all vintages, ageing is essential to give the wine volume and density. So, in addition to the barrel ageing previously practised, the wine is now aged in amphoras, always with a view to balance and freshness.

My other wines, **Château Le Chemin** in Pomerol and **Château Ampélia** in Castillon, also share these same characteristics. It should be noted that a plot of Le Chemin was slightly affected by a hailstorm, which explains the very low quantity of wine produced, 2 times less than in 2023.

*A video presenting our wines is available on Youtube.*



## HERITAGE VINUM CLARUM

As you know, over the last few years I've been keen to pay tribute to the long tradition of Bordeaux claret, well known and adored by our neighbors across the Channel who used to enjoy this "French claret". This light garnet-red wine, which my ancestors probably made in their first vintages and which they continued to make for family consumption, is a real symbol for me. Indeed, it was its accessibility that enabled me, at the age of 18, to start turning to red wines. Neither rosé nor red, clairet is a UFO that offers all the characteristics of vins de soifs, in the noble sense of the term.

Fresh, easy to digest, expressing the crispness and juiciness of the fruit, it's synonymous with pure indulgence! This wine is best served chilled as an aperitif, or with white meat or poultry dishes. The Heritage Vinum Clarum label is based on the first label produced by Grand Corbin-Despagne around 1850.

Yours sincerely,

**François Despagne**



**Famille Despagne**  
Ever-present in Saint-Emilion  
Owners since 1812

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

**2024** : the 213<sup>th</sup> vintage of the Despagne family  
in the Grand Corbin terroir  
The 29<sup>th</sup> vintage of François Despagne

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