

CHATEAU GRAND CORBIN

St Emilion Grand Cru – 2014

The historic area of Corbin is an ancient land, situated on the northwestern part of the Saint-Emilion plateau bordering Pomerol. Over time and many generations the ancient feudal domain was divided, creating six properties bearing the Corbin name.

Dubbed “the prince of vines”, Guillaume Ignace Bouchereau, Baron of Saint-Georges, deserves particular attention. It was he who sought to establish a great vineyard at Corbin, no doubt emulating the large estates then being created in the Médoc during the late 18th century. This talented aristocrat made his fortune owning immense plantations in Hispaniola (today known as Santo Domingo), which was the world’s greatest sugar producer. A wealthy man at 42 years of age, his longing for home brought him back to the Libourne region. He bought Château Saint-Georges then Grand Corbin, and the former planter became a major vine grower. Bouchereau’s ambitions for the vineyard led him to draft a surprisingly modern program for his estate manager to follow. Among Master Bouchereau’s intelligent instructions: use trained workers in the vineyard, support the vines on posts, replace missing plants, use better vine varieties, eliminate plantings of other crops between vine rows to improve quality...

Far-seeing and ambitious, Guillaume Ignace Bouchereau left his mark on local history and the vineyard landscape in the Libourne region. Grand Corbin Bouchereau was considered as a new name for this château to honor the spirit of this ambitious predecessor. Reconnecting with a prestigious past also reaffirms the timelessness of a great terroir.

TERROIR

Light sands over blue clays

WINEMAKING

Sorting handpicked grapes and post destemming sorting
Type of vats wooden and cement vats.
12 months in French oak barrels, 50% new.

GRAPE VARIETY

77% Merlot,
18% Cabernet Franc,
5% Cabernet Sauvignon

ALCOHOL

13%

SERVICE TEMPERATURE

16-17°C

TASTING NOTES

As it delicately fills the glass, the eye is first charmed by an elegant, ebony-dark color with mahogany notes. Next are the aromas showing spicy touches and a hint of oak, which then develop in the mouth of fully reveal peppery, piquant flavours.

FOOD PAIRING

Of note are smoky, meaty aromas that are typical of Saint-Emilion, and an accompanying lively finish that offers additional freshness and pleasure. Decant before serving with roasts, duck, stews and preserved meats, but those who wait several years will not be disappointed...

