

# CHÂTEAU GRAND CORBIN

2015



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 to fully reveal peppery, piquant flavors. Abundant sunshine during the summer of 2015 ripened the grapes on this very warm terroir adjoining Pomerol, producing silky and graceful tannins. Of note are smoky, meaty aromas that are typical of Saint-Émilion, 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...

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## Vineyard area

28,5 hectares

## Geology

Light sands over blue clays

## Average age of vines

40 years

## Grape varieties

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

## Harvest

Sorting handpicked grapes and post destemming sorting

## Type of vats

Wooden and cement vats

## Ageing

12 months in French oak barrels, 50% new

## Total production

175 000 bottles, 120 000 bottles of First

## Consultant oenologist

Hubert de Bouard

## Label Assemblage 2015

85% Merlot  
10% Cabernet Franc  
5% Cabernet Sauvignon

Château Grand Corbin