



## Millésime 2013

**The 202st vintage of the Despaigne family on the Grand Corbin terroir.**

**The beginning of harvesting period:**

- 30/09/2013 for the Merlot
- 07/10/2013 for the Cabernets

**Blending 2013 :**

- 70% Merlot
- 29% Cabernet-Franc
- 1% Cabernet-Sauvignon

**Ageing :**

- 40 % new barrels
- 50% one year old barrels
- 10% two year old barrels

**Yield:** 20 hl/ha

**Production forecast:** 36, 000 bottles

## Technical data

**Family-owned estate since 1812**

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

**Appellation:** Saint-Emilion Grand Cru

**Classification:** Grand Cru Classé

**Surface area:** 28,79 hectares (71 acres)

**Terroir:** clay-sand over iron deposits and ancient sands over clay

**Average age of the vineyard:** 39 years

**Rootstocks:** 101-14, 3309, Riparia

**Density of vine plantation:** 6,000 to 7,000 vines per hectare

**Vine-growing methods:** ploughing or a grass cover crop without any use of weedkillers, certified AFAQ-AFNOR as an integrated vineyard.

In the process of converting to an Organically-Grown Vineyard since 2010 (2013: certified) under the control of Agrocert FR-007.

**Canopy management practices:** de-budding, removal of double buds, de-leafings, crop thinning, de-suckering (lateral shoots)

**Harvesting:** manual with 7 consecutive sortings

**Average yield:** 38 to 42 hl/ha

**Vinification:** different operations that can vary according to plot batches and vintage: numerous short pump-overs, rack and return (delestage), punching down of the cap(pigeage).

**Bottling:** 21 months after the harvest

**Annual production:** 70,000 to 100,000 bottles depending on the vintage

**Second wine:** Petit Corbin-Despaigne Saint-Emilion Grand Cru