



2014 vintage

The 203th vintage of the Despaigne family on the Grand Corbin terroir.

The beginning of harvesting period:

- 29/09/2014 for the Merlot
- 07/10/2014 for the Cabernets

Blending 2014 :

- 75% Merlot
- 24% Cabernet-Franc
- 1% Cabernet-Sauvignon

Ageing :

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

Yield: 34 hl/ha

Production forecast: 80, 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

Grape varieties: 75% Merlot, 24% Cabernet Franc and 1% Cabernet Sauvignon.

Average age of the vineyard: 38 years old

Rootstocks: 101-14, 3309, Riparia

Density of vine plantation: 6,000 to 8,000 vines per hectare

Vine-growing methods: ploughing or a grass cover crop without any use of weedkillers.

An organically-grown vineyard certified since 2013 under the control of Agrocert FR-BIO-07.

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

Harvesting: manual with 5 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