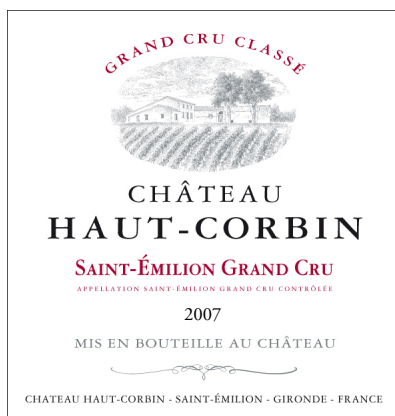


TASTING
NOTES
2007

Very attractive floral aromas highlighted by delicate violet notes. The wine is beginning to express itself with a great deal of charm, even though the wood remains evident. Black fruit defines its aromatic character, with the lively finish and light, meaty character that is the sign of a good Saint-Emilion. Very fresh, very balanced and very generous, this vintage will quickly become a fully charming wine. Decant one hour before serving.



VINEYARD

6 ha under production
Sandy-clayey soils
65 % Merlot - 25 % Cabernet Sauvignon - 10 % Cabernet Franc
Average age of vines : 45 years
Vine density : 5000 plants per hectare

CULTURE AND HARVEST

Pruning : Médoc double Guyot
Defoliation: face to face after flowering (berry set)
Grape thinning is done when the grapes are filling out
Green harvest occurs after changing of color (veraison)
Handpicked harvest with selective sorting in the vineyard

VINIFICATION AND AGEING

Total destemming
The grapes are hand-sorted before crushing
Fermentation: 6-8 days at 26 -28°C
Maceration: 28 -30 days
Ageing for 12 months in french oak barrels (medium toast) which 55% are new
An ultra light fining is done but no filtration occurs prior to bottling

ASSEMBLAGE

65 % Merlot - 25 % cabernet Sauvignon - 10 % Cabernet Franc

PRODUCTION

36 000 bottles

OWNER

Groupe SMABTP

CHATEAU HAUT-CORBIN

Le Jurat 33330 Saint-Emilion

Tel. +33(0)5 57 51 95 54 ☒ Fax +33 (0)5 57 51 90 93
contact@hautcorbin.com - www.hautcorbin.com