



## TASTING NOTES 2006

The wine shows an elegantly brilliant ink-deep color with aromas that are attractive yet still reserved, a combination indicating further aging potential. There is great substance and power on the palate, held together by soft tannins; this softness is one of Haut Corbin's basic characteristics, drawn from a terroir which is so near to Pomerol. Those who enjoy young wines will find pleasure in the spicy aromas which are still somewhat austere but show evident potential for developing with age. Other drinkers may choose to decant this 2006 an hour before serving, or continue to wait until 2011- 2012 to give this fine wine the time it needs to reach full expression and offer its typically high degree of pleasure.

## 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

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