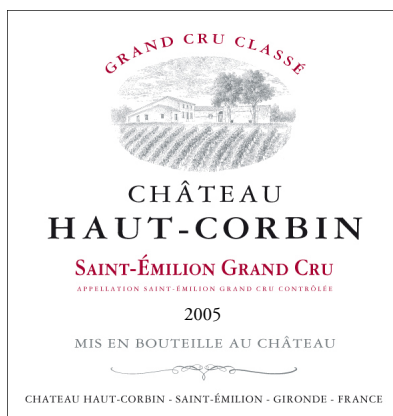


TASTING
NOTES
2005

Cherry aromas and a light mentholated freshness are the first impressions of this powerful, long, and sustained wine. Although the nose is still somewhat closed, a beautiful explosion of aromas fills the mouth on the mid-palate with a subtle marriage of spices and tropical wood. The 2005 vintage was a great year for Bordeaux, and Haut Corbin shows this with a combination of liveliness and charm, and very ripe tannins suggesting a remarkable potential for aging. This is a bottle for the future which is nevertheless approachable today.



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 35% 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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