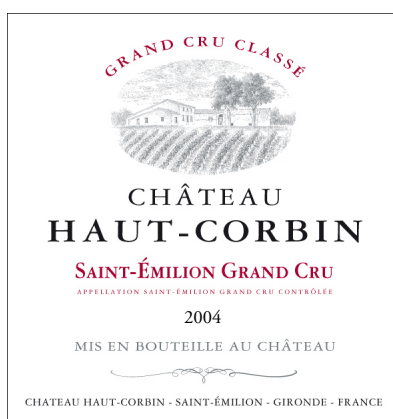


TASTING
NOTES
2004

This vintage had the disadvantage of arriving between 2003 and 2005, causing it to be overlooked despite its evident qualities. Somewhat massive and more virile than is typical for Haut Corbin, today it offers a finely polished structure, well-set tannins and typically spicy aromas, with a straightforward character giving the wine true personality. This is a wine which shows its terroir in a clear and frank manner but is also representative of this vintage's genuinely classic nature. Decant the wine before serving to let it breathe, and to better enjoy that distinctive touch which shows Haut Corbin at its best. p>



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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