



TASTING NOTES 2003

This was a year of great heat, and grapes which ripen under such extreme conditions inevitably show its effect. This accounts for the wine's full fruit character, which is first expressed by cherry aromas, followed by prune and dried fruit notes. Round, feminine and mouth-filling, this is an alluring, complex wine offering great pleasure. No need to wait ten years here, it is already showing its best: without a trace of flabbiness but rather a freshness that is unexpected for this sun-filled vintage. Try it with firm cheeses, partridge, or roast veal for guaranteed enjoyment.

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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