



TASTING NOTES 2002

While simple and uncomplicated in appearance, this 2002 offers much more pleasure than the vintage is known for. Without any pretension to great complexity, it fills the mouth with subtle aromas of tea and coffee, showing a round and solid texture which hasn't yielded to age. The wine is straightforward, frank, and direct; without excess but possessed of all that is necessary to render a luncheon date delightful. It is in perfect harmony with a quiche lorraine or pot au feu.

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

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