



## TASTING NOTES 2001

This was a great vintage in Saint-Emilion, as this wine's stunning youthfulness shows. There is a measure of reserve which suggests that the wine may still not have hit its stride. It has typically meaty aromas, with a strikingly dense texture, firm body, and great balance and freshness.

However all of the wine's aromatic potential is not yet on display. It will enthrall lovers of young wines; others may choose to wait until it has ten or twelve years of age to better enjoy the finesse and elegance of this truly grand cru.

## 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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