



TASTING NOTES 2000

The 20th century finished on a high note for this terroir, with a vintage which remains one of Haut Corbin's most interesting. Its bouquet is very spicy, marrying cinnamon, cherries and exotic wood in a heady combination. These impressions continue in the mouth with an aromatic explosion which covers the palate in cocoa and red fruit. The tannins are smooth and completely harmonious thanks to an overall balance between freshness and softness. Here is all the complexity of a great Saint-Emilion: elegance as well as a long finish. When decanted before service this youthful wine is completely enchanting, but can easily continue aging for several more years. Try it with roast meat.

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
Deleafing: 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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