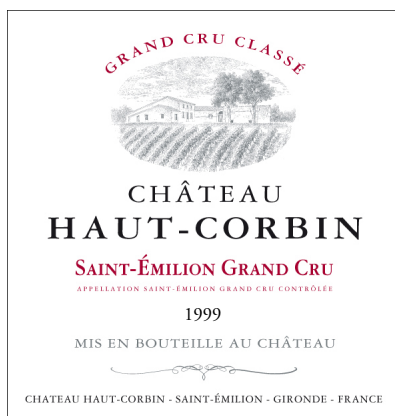


**TASTING
NOTES
1999**

Despite ten years of age, this wine still shows some youth, with a density allowing it to continue developing for several more years. Nonetheless, it displays full aromatic expression with notes of licorice and cashew. Tobacco and coffee contribute to a flavorful harmony in the mouth; the wine's structure remains massive, but its tannins are still very soft, an constant element in Haut Corbin's vinification. This vintage doesn't have tons of complexity, but it is a wine that is sharp and straightforward, with a fine direct character capable of accompanying a simple steak or a fine cut of veal with wild mushrooms.



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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