



## TASTING NOTES 1998

Elegance, charm, and feminine grace... already delicious, this is a wine defined by finesse. Its tannins are smooth, perfectly ripe, and showing an unexpected softness in the mouth. Its aromas are delicate, its finish ethereal, and the perfect maturity of Merlot in this vintage contributes much to the wine's pleasing character. For lovers of wines defined by silk and lace, this one which is ripe for 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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