



CHATEAU
HAUT-CORBIN
GRAND CRU CLASSÉ
SAINT-ÉMILION GRAND CRU

The 2009 vintage at Haut-Corbin

The growing season

Budding:	from April 1 st to April 10 th
Flowering:	from May 25 th to May 29 th
Start fruit set - Pre-veraison:	from June 4 th to July 3 rd
Mid-véraison:	from August 4 th to August 12 th
Harvest:	from October 5 th to October 14 th

Technical details

Harvest: manual with selective sorting

Destemming: total

Berry sorting after destemming: manual on sorting table

Vat types: oak—truncated conical

Elevage : 16 months, of which 12 months are in barrel and 4 months in vat after the final assemblage. French-oak barrels with a soft, medium toast; 50% new barrels, 50% one-fill barrels.

Fining: very light; no filtration before bottling.

Total production: 36 000 bottles

Assemblage

20% Cabernet Sauvignon
65% Merlot
15% Cabernet Franc

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“2009, the vintage of light”

Truly, this exceptional vintage was born of light: its intensity during the 2009 growing season was spectacular, without accompanying high temperatures (which in fact contribute little to quality). Added to this was a low level of rainfall in August, September and October, the key months for maturing and harvesting the grapes. There was also the all-important alternation of cool nights and sunny days, producing that depth of flavor so characteristic of grapes grown in moderate climates.

The result? A profusion of record levels for the grape's noble elements responsible for color, aromas and tannins, with a sugar-acid balance close to perfection. We fully expect the exceptional flavors that were produced in the vineyard to make their appearance in the contents of our vats. However, achieving this meant that we had to learn new texts and adapt them for performance, just as a theatre troupe prepares for a new play...

Nonetheless, the version of vinification we staged in 2009 was rather classic in interpretation: “Let the fruit express itself gently. Put the spotlight on infusion rather than extraction.” Of course, this does not mean “do nothing”! On the contrary, we constantly focused on the distinctive vineyard characteristics of every lot of grapes and adapted our efforts with each lot to the vintage's weather profile.

A great vintage is always an expression of homogeneity, and this is fully evident in 2009. We leave it to others to draw comparisons with other great vintages of the past; although the basic story may be the same, for us it is expressed in different terms, a demonstration that history never repeats itself. The story of 2009 promises to be told for many years to come.