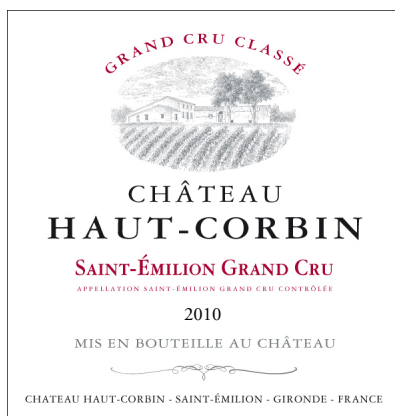


TASTING  
NOTES  
2010

The aromas are still discreet and its beautiful color is deep and brilliant, suggesting that this wine may not yet be showing its full potential. Thus, a little time will give a better appreciation of its black currant aromas, its full attack in the mouth, its gentle, full and fresh character, and its underlying elegant fruitiness. In other words, this is a wine with a future. Unless, of course, a bit of charcuterie proves too tempting a match for it now...



**VINEYARD**

6 ha under production  
Sandy-clayey soils  
80 % Merlot - 15 % Cabernet Sauvignon - 5 % 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 55% are new  
An ultra light fining is done but no filtration occurs prior to bottling

**ASSEMBLAGE**

80 % Merlot - 15 % cabernet Sauvignon - 5 % Cabernet Franc

**PRODUCTION**

36 000 bottles

**OWNER**

Groupe SMABTP

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