

# 2012 vintage

The 201st vintage of the Despagne family on the Grand Corbin terroir.

# **Harvesting dates:**

- 04/10/12 for the Merlot
- 11/10/12 for the Cabernet-Franc

# 2012 blend:

- 75% Merlot
- 24% Cabernet-Franc
- 1% Cabernet-Sauvignon

### Ageing:

- 50% new barrels
- 50% second-fill and third-fill barrels

Yield: 34 hl/ha

**Production forecast**: 75,000 bottles

#### General technical data

Family-owned estate since 1812

**Location :** In the north of the Saint-Emilion

appellation, adjacent to Pomerol

**Appellation:** Saint-Emilion Grand Cru

Classification: Grand Cru Classé

Surface area: 28.79 hectares (71 acres)

Soils: Clay-sand over iron deposits and ancient sands

over clay

Average age of the vines: 39 years

**Rootstocks**: 101-14, 3309, Riparia

**Density of plantation :** 6,000 to 7,000 vines per

hectare

Vine-growing methods: Ploughing or a grass cover crop without any use of weedkillers, certified AFAQ-AFNOR as an integrated vineyard.

In the process of converting to an Organically-Grown Vineyard since 2010 (2012: third year in the conversion process) under the control of Agrocert FR-007.

Canopy management work: De-budding, removal of double shoots, de-leafing, crop thinning, removal of lateral shoots

**Harvesting :** By hand in small crates with 4 successive sortings

**Vinification :** Different operations that can vary according to plot batches and vintage : numerous short pump-overs, rack and return (délestage) and punching down of the cap (pigeage)

**Bottling**: 21 months after the harvest

Annual production: 70,000 à 100,000 bottles

depending on the vintage

**Second wine :** Petit Corbin-Despagne

Saint-Emilion Grand Cru

