

CHÂTEAU ROCHER CORBIN

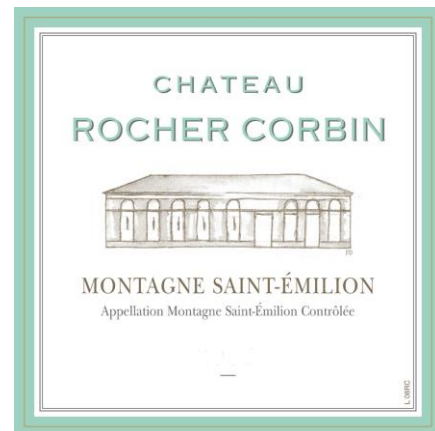
Montagne Saint-Emilion, a large Bordeaux commune bordering Saint-Emilion to the south and Pomerol to the west, has been planted to grapes since the middle ages. The appellation was so named in 1926 and given AOC (Appellation d'Origine Contrôlée) status in 1932. From the 14th century the region has been quarried for limestone illustrating the natural affinity the soils have for grape growing. Clacereous-clay soils dominate the area with some areas of sand and clay. By and large this area is quite homogeneous in soil type. The 1600 hectare region is planted to Merlot 75%, Cabernet Franc 15%, Cabernet Sauvignon 8%, Malbec 2%, and a very small amount of Petit Verdot.

Château ROCHER CORBIN was established in the 1860's, long before the Montagne Saint-Emilion AOC was named. The château is now in its fourth generation of family ownership. Philippe Durand studied oenology and worked in several vineyards in the Medoc before taking over the family estate from his father in 1986. For the past ten years he has been making impressive investments and improvements at the Château. Just northwest of the town of Montagne the château is perfectly situated on the western slope of the Calon mound at the highest point in the area. The average age of the vines on the 10.5 hectares (25.95 acres) is 45 years. 15% of the vineyard has vines more than 80 years of age and there is one plot with impressive 140 year old vines.

Mr. Durand's improvements in the vineyard include natural ground cover between the vines, de-budding, short pruning and removing leaves to reach natural low yields. Philippe uses organic agricultural practices.

The grapes are hand harvested in 10-kilo baskets to avoid damage. At harvest, the grapes are first manually selected, then sorted before de-stemming to eliminate any small withered berries, and finally undergo an additional manual sorting of each berry to eliminate any remaining stems. The wine then undergoes pre-cold maceration and 5-week maceration in temperature controlled tanks. Micro aeration and part of the malo-lactic fermentation is done in new oak barrels. The wine is then aged 12 to 14 months in French oak barrels, 40 to 50% new. Barrels from a mix of coopers, Alary, Sylvain, Taransaud & Saury, are added each year. The typical blend of Château ROCHER CORBIN is 90% Merlot, 8% Cabernet Sauvignon and 2% Cabernet Franc.

Château ROCHER CORBIN provides deep-colored and concentrated Montagne Saint-Emilion wines. The wine is well structured, full-bodied and viscous on the tongue, with a fleshy, fruity palate, rich aromas and fabulous aging potential for each vintage.



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Montagne Saint-Emilion