



Château Corbin | Montagne St. Emilion France (ST. EMILION) — 2018

Vinification

23 hectares. Average age of vines: 35 years. 6,600 vines/hectare. Clay-limestone soil on gentle south-west facing slopes, limestone and clay subsoil.

Taste

A delicious, well-balanced wine. Its ripe fruit profile is enhanced by the pastry and smoky notes of discreet oak, and its palate is full-bodied and supple.

Food pairing

Poultry - quail | Roast | Lamb - shoulder | Poultry - turkey | Cheese -halfhard

General information

Type: Red wine

Grape varieties: Cabernet Franc, Merlot, Cabernet Sauvignon

Viticulture: Sustainable/HVE

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

