



Wijnfiche

Château Corbin | Montagne St. Emilion France (ST. EMILION) – 2019

Vinification

The grapes are harvested by machine, after which, also by machine, the best grapes from the harvest are sorted. A 20-25-day maceration follows, in temperature-controlled tanks. No sulphites are used at this stage; sulphites are used during ageing. The wine matures for 12 months: 40% in French oak barrels, 60% in steel tanks.

Taste

This wine has a ruby red colour and shows plenty of aromas of ripe raspberry and blueberry, as well as discreet toasted notes from the oak barrels. It is a pleasant medium- to full-bodied wine with nice balance, round and supple to drink.

Food pairing

Lamb - chops | Rabbit | Cordon Blue

General information

Type: Red wine

Grape varieties: Merlot (90%), Cabernet Franc (10%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Smooth juicy

