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



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