CACHET WINE

# Château Corbin 2022, Montagne St Emilion

**Code** CORB145

Overlooking both Cheval Blanc and Pétrus, this is a beautifully located, family owned château that produces outstanding, affordable claret.

**Tasting Notes:**

Packed with intense, stewed plum and ripe blackberry fruits, the structure of this wine is highly impressive with powerful, polished tannins that support the core impressively. The finish is long and seductive, boosted by the addition of a small proportion of Malbec this vintage.



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| Specification | |
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| **Vinification** | Yields of 45hl/ha. Fermented in stainless steel at 22-26 °C with pumping over for 10-14 days. The wine is then aged in 60% old barrels (1/3 new barrels) and 40% in concrete tank. The Cabernet Franc and Malbec were co-fermented. |
| **ABV** | 14% |
| **Size** | 75cl |
| **Drinking Window** | Drink now through to 2032 |
| **Country** | France |
| **Region** | Bordeaux |
| **Area** | Montagne St Emilion |
| **Type** | Red Wine |
| **Grape Mix** | 80% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc, 5% Malbec |
| **Vintage** | 2022 |
| **Body** | Rich, bold and robust |
| **Producer** | Château Corbin |
| **Producer Overview** | Château Corbin was established in 1600 and is one of the older in the appellation. |
| **Closure Type** | Cork |
| **Food Matches** | Pair with classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. |