

## Chateau Saint André Corbin NV

### TASTING NOTES

Intense purple robe. Rich fruity nose of ripe Merlot: chocolate and toasty oak flavors. Full,, round, lush, fruit driven palate with excellent structure, balance and silky tannins.



### VINEYARD & PRODUCTION INFO

Elevation:	300 feet
Vines/acre:	16500
Yield/acre:	1.8 tons
Exposure:	Southern
Year vineyard planted:	1920
Bottles produced of this wine:	90,000

### WINEMAKING & AGING

Fermentation container:	Cement vats
Length of alcoholic fermentation:	5 days
Fermentation temperature:	72 °F
Length of maceration:	15 days
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	30% new
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	one year

### ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.7
Residual sugar:	1.7 g/L
Acidity:	3.0 g/L
Dry extract:	29.2 g/L

### PRODUCER PROFILE

Estate founded: 4th Century  
Winery production: 90,000 Bottles  
Region: Bordeaux  
Country: France

