

## Château Rocher Corbin



<b>VINTAGE</b>	<b>2014</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Montagne Saint-Emilion</b>
<b>VARIETAL</b>	85% Merlot 10% Cabernet Franc 5% Cabernet Sauvignon
<b>ALCOHOL</b>	14%
<b>TERROIR</b>	Clay and limestone
<b>INFO</b>	10.5 Ha (25.94 Acres) total vineyard 45 year old vines on average, including 80 to 150 year old Merlot plots  Hand harvested  13 months aging in French oak barrels renewed by 50%

**Sustainable Agriculture Practices**

### About the Estate:

Château ROCHER CORBIN single estate vineyard, consists of 10.5 hectares (25.95 acres) in one block, perfectly situated on the western slope of the Calon mount, at the highest point in the area. This vineyard site provides maximum exposure to the sun and perfect natural irrigation.

The wine comes from vines that average 45 years old, 15% of the vineyard has vines more than 80 years old and includes a unique 150-year-old Merlot parcel!

Philippe DURAND was among the very 1st one to apply green covering, de-budding, short pruning and removing leaves. The grapes are hand harvested in 10-kilo baskets to avoid damage, manually selected and sorted before de-stemming to eliminate any small withered berries, and finally, an additional manual sorting of each berry is done after de-stemming to eliminate any possibly remaining stems! A touch of pre-cold maceration, micro aeration, part of the malo-lactic fermentation in new oak barrels, 12 to 14 months aging in French oak barrels.

Chateau ROCHER CORBIN... Our « signature » and for over 20 years.

### Tasting Notes:

As much as Rocher-Corbin does deliver and purely offer each vintage's expression; ruby color with such a mellow and deep nose, hard to wait to taste: Warm and full nose on very ripe berries, blackcurrant, black cherries and soft chocolate notes. Tender, silky and perfectly balanced palate and length, on cherries, toasted and dark coffee notes, all in perfect harmony. Full-bodied and viscous...

### Food Pairing:

Dry-aged prime beef. Duck breast with refried cracklings. Sous vide pork belly seared over hickory. - Craig Heffley, NC

### Press Review:

« ...offering cherry and red currant fruit notes backed by savory and chalky hints, ending with a slightly crisp edge. » - JM, Wine Spectator, Web Only 2016