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Gold Club December 2024

Chateau Corbin 2016 Saint Emilion Grand Cru Classe' Saint Emilion, Bordeaux, France

About the wine: The origins of Chateau Corbin date from the 15th century. Legend has it that these lands once belonged to the Black Prince, who fought the French at the beginning of the 100 Years War. The Château itself was built in the 18th century on the orders of the estate's owners of that time. Vestiges of the 16th century can still be seen at Corbin: a tower containing a stone spiral staircase, a guest house as well as farm buildings and even a tasting room dating back to the same period. Employed at the Chateau since 1999, the winemaker has developed a style and precision of Corbin's wines following her intuition and beliefs: harvesting the grapes at optimal ripeness to produce fine, elegant wines that display both power and delicacy, while maintaining freshness of fruit and aroma. Planted in one single block, the 13-hectare Corbin vineyard is situated in the north-west of the Saint-Emilion appellation. A "Right Bank" Bordeaux, this beautiful wine is a blend of 83% Merlot and 17% Cabernet Franc.

About the Region: The Right Bank of Bordeaux is a wine region known for its Merlot-dominant blends and smaller, boutique wineries. Some of the appellations in the Right Bank include: Pomerol, Saint Emilion, Haut-Medoc. The Right Bank's wines are often blended with Cabernet Franc, which adds complexity, structure, and aromatic qualities. The Right Bank's climate is slightly warmer and more temperate than the Left Bank, which allows Merlot to ripen fully. The Right Bank's soils are clay, limestone, and iron-rich, which creates a distinction between the wines of the region. Bordeaux right bank wines are known for their approachable and softer tannins, making them more accessible at a younger age compared to some left bank wines. They often exhibit flavors of ripe red fruits such as cherry, plum, and raspberry, complemented by herbal and floral notes.

Tasting Notes: The experts say, "Medium to full-bodied, that wonderful purity of crunchy black fruits continues on the palate, with an approachable frame of rounded tannins and seamless freshness, finishing on a fragrant earth note." OK, fine!! We found notes of cocoa, vanilla, cigar, and smoke... and deliciousness! A beautiful, smooth, St. Emilion Blend!

Food Pairing: Right Bank Bordeaux pairs with Beef Tenderloin, Roast Goose, Duck Breast, Roast Pork, and Flank Steak. Can you believe the flexibility of this wine? But don't always think meat! Bordeaux wines can pair beautifully with vegetarian dishes. Think roasted root vegetables, mushroom tarts, or eggplant parmesan. The earthy flavors in these dishes often complement the wines wonderfully. This wine is so beautiful, though, don't limit yourself to any particular food choice... choose anything!