



Jean-Philippe & Jean-Christophe Saby
Owners

CHATEAU SAINT-ANDRE CORBIN 2022 AOP Saint-Georges Saint-Emilion

— Background —

Château Saint Andre Corbin is located in Bordeaux's smallest appellation just north of the village of Saint Emilion. Both the estate and vineyards date to the Gallo-Roman epoch. Letters from the Roman Consul and poet Ausonius to Rome indicate that wine from this estate was served at Julius Cesar's table in the 4th century. Archaeological evidence suggests that the current chateau is built over the original Ausonius Villa. (The famous Château Ausone did not exist prior to the 18th century.) Extensive archaeological excavations at Château Saint Andre Corbin have resulted in spectacular discoveries, including an intact Venus, which is in the Museum of Aquitaine in Bordeaux, and an intact Diana, which now resides in the Louvre Museum in Paris.

St. André Corbin is owned by the dynamic Saby family, who has been making wine on the right bank for 9 generations. Today, brothers Jean-Philippe and Jean-Christophe Saby, both of whom are experienced oenologists and agricultural engineers, own and manage the estate as well as numerous other family-owned chateaux in the St. Emilion region of Bordeaux.

— Viticulture —

- **75% Merlot & 25% Cabernet Franc.** 19 hectares on plateau and exposed southern facing slopes opposite the village of St. Emilion.
- Density of 6,000 vines/hectare. Yield of 46 hl/hectare.
- Average vine age of 55 years.
- Exceptionally homogenous terroir of clay and limestone over a special limestone subsoil (à astéries) providing excellent drainage during wet periods and good water retention during droughts.
- Green harvest of all immature and open grapes to give the most space possible to the best bunches.
- Manual harvest.

— Winemaking —

- Manual selection at a sorting table.
- Exceptional grape maturity with Cabernet Franc attaining 14.9° in alcohol, while retaining good acidic levels.
- Vinification in traditional cement vats. Pre-fermentation cold maceration for 3-4 days to extract fruit aromas. Long, slow maceration for 4 1/2 weeks.
- Aged 12 months in French oak barrels from 5 different coopers. 1/3 of the barrels are renewed annually.



91-92 Points. It's juicy, polished and refined with medium to full body and compact, chalky tannins. Ripe blue fruit and dried flowers with stony minerality at the end.

