CHÂTEAU COURBIAN

MÉDOC

Story

Located in Begadan, on the west side of the Medoc peninsula, the Château Courbian was owned by Marie-Christine and Claude Greteau until 2018. The estate takes his name from the hamlet of Courbian, where Mr Gretreau was born. Today, the Herber family runs the estate.

Originally in polyculture (cereals), the vineyard has been the only focus for the past hundred years, producing a single cuvée.

Farming philosophy: Sustainable (Certified HVE)

Vineyard Information

Grape varieties: 65% Merlot, 35% Cabernet sauvignon

Plot size: 6.5 ha (16 acres)

Average age of the vines: 18 years

Facing: East

Soils: Clay and limestone

FARMING PRACTICES

- Training method: Guyot double
- · Grass between the rows
- Prophylactic cultural methods (leaf thinning, deduplication to avoid botrytis...)

Winemaking

- Mechanical harvest / Destemmed (100%)
- Fermentation: Temperature controlled stainless steal and concrete tank / 8-10 days & Malolactic fermentation / 6 days
- SO2 added at the end of the malo only
- Maceration technique: Unballasting & pump-overs
- Pressing with impulse
- Aging: 9 months in oak barrels (2-3 years old barrels)
- Fined: Yes
- Filtration : tangentialSO2 total : <100ppm
- · Vegan: No



This wine offers a bouquet of red and black berries currant with roasted coffee notes and a touch of vanilla. The palate is full with a velvety texture and round tannins.



Press ratings

90 pts – Wine Enthusiast– 2020 vintage 91 pts – Wine Enthusiast– 2019 vintage (Editor's Choice)

