

CHATEAU GRAND CORBIN-DESPAGNE

GRAND CRU CLASSÉ

SAINT-ÉMILION GRAND CRU

Our services and prices 2025

Ever-present in Saint-Emilion, winegrowers for centuries, and at Grand Corbin-Despagne now for over 200 years.

While we can trace the origins of the vineyard back “only” two centuries, records of the presence of the Despagne family in Saint-Emilion go back more than 500 years. From that time, each generation of the family enjoyed successful careers in the field of viticulture, before the family finally took up its vocation of wine production. François Despagne, representing the seventh generation at the helm, takes great pride every day in working the lands of his ancestors and rising to the challenges of a unique and multi-faceted terroir. His inquisitiveness and passionate commitment to these lands led him to convert the vineyard to organic farming in 2004, an intuitive decision motivated by his respect for the eco-system in which the previous six generations had lived. The Grand Corbin-Despagne vineyard, located on the Grand Corbin plateau and made up of its characteristic blue clay soils, produces wines with freshness, in density with elegance that age beautifully in bottle.

Our tasting workshops have been created to enable consumers to share with us our passion for the world of wine. They provide a complete overview of the wines of Bordeaux while introducing participants to the history of Grand Corbin-Despagne and to the environmental commitments undertaken at the estate.

Conducted by qualified œnologists working at our estate, these workshops are much more than simple wine appreciation classes; **they offer participants the chance to go behind the scenes and find out how wine is made at a Saint-Emilion Grand Cru Classé estate, where the Despagne family, who have owned this growth for over two centuries and have been present in Saint-Emilion for almost 500 years, are wholly committed organic growers.** Combining theoretical and practical aspects of wine production, the workshops take visitors through the fabulous history of wine and of Grand Corbin-Despagne.

➤ **Discover our vintages around 3 wines in the Château Grand Corbin-Despagne tasting room**

- Tasting of 3 wines: 15 € per person (all taxes included)

➤ **Tours and tastings at Château Grand Corbin-Despagne**

- Standard Tour: tasting of two wines. Duration 1 hour at 23€ per person (all taxes included)
- Exclusive Tour: tasting of three wines. Duration 1 hour 15 minutes at 28€ per person (all taxes included)
- Exclusive Private Tour: tasting of three wines. Duration 1 hour 15 minutes at 45€ per person (all taxes included)

The tour begins with a brief history of the Despagne family. This is followed by an explanation of the work done in the vineyard, to enable visitors to understand the importance of the different stages of the growing season and the jobs that are performed at each stage. The estate’s environmental philosophy and organic vine-growing methods are given special emphasis. While passing through the vat rooms and barrel cellars, information is also provided on the wine-making techniques for the different wines produced at the property. This is rounded off with a visit to the family’s private cellar, which contains bottles going back to 1926, as well as large format bottles.

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➤ Workshops on the skill of wine tasting and a tour of Château Grand Corbin-Despagne

- Tasting of 4 wines. Duration: 2 hours.
- Price: 40 € per person (all taxes included), groups of 8 to 15 people. 50 €/guest for six to seven, 60 €/guest for a group of four to five, 90 €/guest for a group of two to three participants.
- The tour begins with a brief history of the Despagne family. This is followed by an explanation of the work done in the vineyard, to enable visitors to understand the importance of the different stages of the growing season and the jobs that are performed at each stage. The estate's environmental philosophy and organic vine-growing methods are given special emphasis. While passing through the vat rooms and barrel cellars, information is also provided on the wine-making techniques for the different wines produced at the property. This is rounded off with a visit to the family's private cellar, which contains bottles going back to 1926 as well as large format bottles.
- **An introduction to wine tasting** and the subtle aromas found in wine.
- **A horizontal tasting of 3 wines** coming from the same vintage and from two different terroirs -a "Grand Vin" and a Second Wine.
- **A tasting of an older vintage of Château Grand Corbin-Despagne** (7 years or older) to show the long ageing capacity of a Grand Cru Classé.

➤ Vertical tasting workshops and a tour of Château Grand Corbin-Despagne

- Tasting of 4 wines. Duration: 2 hours.
- Price: 90 € per person (all taxes included), groups of 8 to 15 people. 130€/guest for four to seven.
- The tour begins with a brief history of the Despagne family. This is followed by an explanation of the work done in the vineyard, to enable visitors to understand the importance of the different stages of the growing season and the jobs that are performed at each stage. The estate's environmental philosophy and organic vine-growing methods are given special emphasis. While passing through the vat rooms and barrel cellars, information is also provided on the wine-making techniques for the different wines produced at the property. This is rounded off with a visit to the family's private cellar, which contains bottles going back to 1926 as well as large format bottles.
- **A vertical tasting** of 4 vintages of Grand Corbin-Despagne including a 7-year-old and a 10-year-old vintage.
- This workshop will help you understand the influence of climate on the vintage and to highlight the ageing potential of a Grand Cru Classé.

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➤ Half-day “Prestige” tasting workshops

- Tasting of 6 wines. Duration: 3 hours.
- Price: 90 € per person (all taxes included), group of minimum 8 people. For fewer than eight participants, please contact the château.
- The tour begins with a brief history of the Despagne family. This is followed by an explanation of the work done in the vineyard, to enable visitors to understand the importance of the different stages of the growing season and the jobs that are performed at each stage. The estate’s environmental philosophy and organic vine-growing methods are given special emphasis. While passing through the vat rooms and barrel cellars, information is also provided on the wine-making techniques for the different wines produced at the property. This is rounded off with a visit to the family’s private cellar, which contains bottles going back to 1926 as well as large format bottles.
- **An introduction to wine tasting** and the subtle aromas found in wine.
- **A tasting of two Bordeaux grape varieties** (Merlot and Cabernet Franc).

Then, to help participants understand the influences that climatic variations and the passage of time have on wines, two types of tasting follow:

- **A horizontal tasting of 3 wines** from the same vintage and coming from 2 different terroirs –a “Grand Vin” and a Second Wine.
- **A vertical tasting** of 3 vintages of Grand Corbin-Despagne with a special selection of an older vintage included: one vintage from the 2010s, one vintage from the 2000s and one vintage from the 1990s.
- By the end of the session, during which **tips on storage are offered and fun wine stories shared**, each participant will have gained an appreciation, an understanding and an ability to analyse the wines of Bordeaux in general and those of Grand Corbin-Despagne in particular.

Not only a thrilling experience, but also a chance to discover some of the best-kept secrets about the wines and the growth!

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➤ **Whole-day “Légende” tasting workshops**

- Tasting of 8 wines. Duration: one day at 250€ per person (all taxes included), group of minimum 8 people. For fewer than eight participants, please contact the château.
- The session begins with a **historical, geographical and economic presentation of the great wines of Bordeaux.**
- **Introduction to wine tasting techniques** to learn how to analyse a wine and describe its colour and aspect, its aromas and flavours via aromatics exercises and a tasting of acid, sugar, bitter, tannin and alcohol solutions.
- **A vertical tasting** of 4 vintages of Château Grand Corbin-Despaigne to reveal the diversity of Bordeaux vintages and how they are influenced by climatic variations and their development over time.
- **A lunch** at Château Grand Corbin-Despaigne featuring local produce.
- During the course of the tour of Château Grand Corbin-Despaigne, visitors learn **about the challenges and adventures of organic farming** and, while inside the cellars and vat rooms, they follow the different **stages of the wine-making process** at the estate. To round off the tour, visitors discover the family’s private cellar, which contains bottles going back to 1926 as well as large format bottles.
- **Bordeaux’s diversity of terroirs, wine families and appellations** are presented in detail with the aid of a map, while the specificities of **each grape variety used in Bordeaux wines** are explained together with the purposes of blending and the classification of the great wines of Bordeaux.
- The session continues with a **horizontal tasting of 4 wines from different French appellations**, which enables visitors to discover the influence of grape variety, terroir, appellation and wine region on the wines tasted.
- This is completed by **tips on storage and serving wines, as well as on food and wine pairings** that help showcase the wines that are served.

This workshop aims to provide visitors with the keys to understanding the mysteries of Grand Corbin-Despaigne and the great wines of Bordeaux as well as helping them discover wine regions beyond Bordeaux.

Each workshop can be adapted on request, in order to focus on a particular theme in more detail, such as an introduction to tasting, blending, a vertical tasting of Château Grand Corbin-Despaigne made up of old vintages up to 30 years old, or a horizontal tasting of Château Grand Corbin-Despaigne and other growths owned by the family.

A meal featuring local produce can be offered for each personalised workshop.