



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: June 05, 2014

Label Certificate Number: 874308

**Pursuant to the application of : AQUITAINE WINE USA LLC
Holder of permit/license number : S788383**

**Brand : CHATEAU SAINT CORBIAN CUVÉE TRADITION
Class : MERLOT BLEND
Vintage : 2010
Appellation : SAINT-ESTÈPHE
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.0% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 12247001000013**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

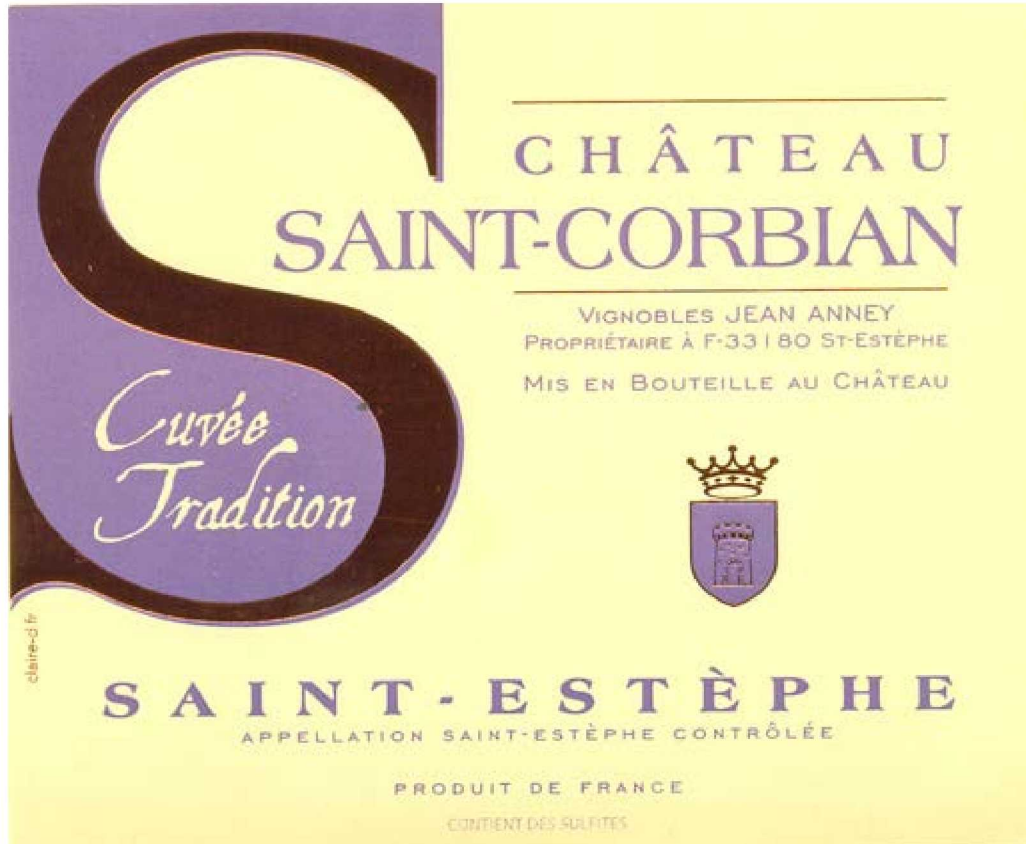
This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o AQUITAINE WINE USA LLC
56 GYPSY LN
BERKELEY, CA 94705**



TEXAS ALCOHOLIC BEVERAGE COMMISSION





TEXAS ALCOHOLIC BEVERAGE COMMISSION

AQUITAINE
WINE COMPANY



A Jean-Christophe Calvet USA Exclusive Wine

**IMPORTED BY
AQUITAINE WINE USA, LLC
BERKELEY, CA**

CHATEAU SAINT-CORBIAN "CUVEE TRADITION" 2010

APPELLATION SAINT-ESTEPHE CONTRÔLÉE

Mis en bouteille au château

Vignobles Jean Anney - Propriétaires à Saint-Estèphe - Gironde - France

60% MERLOT, 25% CABERNET SAUVIGNON,
10% CABERNET FRANC & 5% PETIT VERDOT

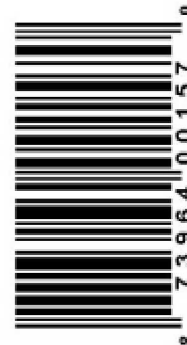
Château Saint-Corbien is from the prestigious Saint-Estèphe appellation and neighbors many of the famous classified growths of Bordeaux. Owned by the Anney family since 1939, the present generation has revolutionized the cultivation and winemaking philosophy to create one of the top non-classified wines from this region. 37 acres of vines are planted on gravel and clay-limestone soil at a density of 2711 vines/acre. After harvest and manual sorting, the grapes are cooled then fermented at 26°-28°C with nightly delestage by gravity. 80% of the fermentation is in stainless steel tanks and 20% in new 400L French oak barrels. Aged 15 months in French oak barrels, 45% new and 55%. *Deep red-purple color. Rich and complex nose of ripe red and black currants, vanilla and tobacco. Full-bodied in the mouth with silky tannins and a long finish. Delicious with steaks, pork roast, lamb chops, turkey and cheeses.*

GOVERNEMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CARE OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

PRODUCT OF FRANCE
ALC. 14% BY VOL.

RED BORDEAUX WINE
750 ML



www.aquitainewine.com