



Château TALBOT 2014

ST JULIEN - 4EME CRU CLASSE

OVERVIEW

Legend relates that the name of this imposing estate originates with Connétable Talbot, a famous English warrior, governor of Guyenne, defeated at the battle of Castillon in 1453. Chateau Talbot is one of the oldest estates in the Médoc. For several decades it belonged to the Marquis of Aux. In 1917 Désiré Cordier acquired it. His son Georges, then his grandson, Jean, followed him at the head of the estate. Under their guidance, Talbot became one of the most famous growths in the Bordeaux region. The Bignon-Cordier family is now at the head of this beautiful estate. It is the fifth generation of Cordiers to manage this Saint-Julien 4th Classified Growth.

VINEYARD

Soil: Typical gravels from Médoc.

Surface: 102 hectares

Location: Ideally situated on the banks of the estuary of the Gironde on hilltops of alluvial gravel carried by the Dordogne River from the Massif Central and from the Pyrénées by the Garonne.

Average age of the vineyard: 42 years

Grape varieties: 66% Cabernet Sauvignon / 26% Merlot / 5% Petit Verdot / 3% Cabernet Franc

MAKING PROCESS

Manual harvest. Vinification plot by plot, grape variety separately, in stainless steel and wooden vats. Temperature monitoring. Ageing in barrels, with 50% new barrels.

TASTING NOTE

"This is really powerful with excellent depth of fruit and richness. Spices, blueberries and lightly toasted oak now. But it shows really serious structure. Best Talbot in years, maybe decades." - James Suckling : 94/95

MATCHING FOOD

Serve at 17-18°C with pork filet mignon cooked with honey and sweet spices, along with wild rice or with grilled cutlets of lamb. Perfect with cheeses such as Brillat-Savarin or Crottin de Chavignol.

AGEING POTENTIAL

More than 15 years

AWARDS

Revue Du Vin De France: 16 - 16.5 | Wine Spectator: 90 - 93 | Decanter: 16,75 | Jean-marc Quarin: 16 | Jancis Robinson: 16 | Bettane & Desseauve: 93 | Rene Gabriel / Bordeaux Total: 17 | Neal Martin / Wine Advocate: 89 - 91 | Wine Enthusiast : 93 | James Suckling: 94 - 95



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