



Château TALBOT 2012

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:

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

BLEND

59% Cabernet Sauvignon / 36% Merlot / 5% Petit Verdot

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

Thick deep ruby colour. The nose is rich, fruity and floral, revealing violet and black fruit notes. Good breadth with fleshy attack, full-bodied and complex, giving way to a good intensity on the mid-palate. Long-lasting finish, harmonious on silky tannins.

MATCHING FOOD

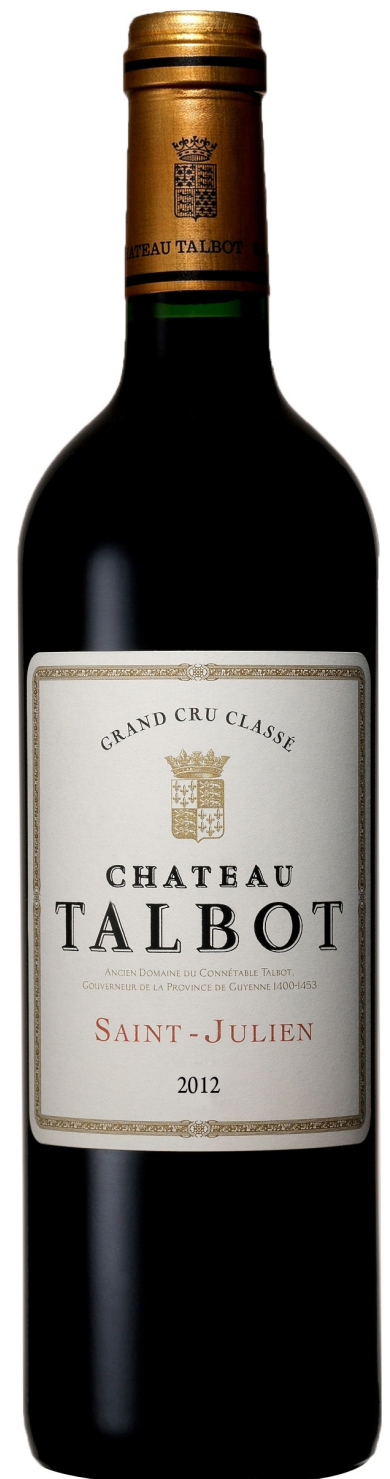
Serve at 17-18°C with navarin of lamb, skewered beef grilled on vine shoots or roasted squab. This wine will be perfect with a selection of cheeses, terrine of Foie Gras or pan-fried boletus mushrooms.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 90 | Wine Spectator: 84 - 87 | Decanter: 16,75 | Jancis Robinson: 16 | Neal Martin / Wine Advocate: 89 - 91 | James Suckling: 91



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