



HISTORY

Legend relates that the name of this imposing estate originates with Connétable Talbot, a famous English warrior, defeated at the battle of Castillon in 1453. Talbot is one of the Medoc's oldest estates, its glory never tainted. Through the years it has been fortunate enough to remain in good hands. The owners are Nancy Bignon-Cordier and her family. They are the fifth generation of Cordiers to manage this Saint-Julien fourth classified growth.

Georges Cordier, the grandfather of the current owners, loved white wines. He was one of the first to replant white wine in the Médoc.

Appellation White Bordeaux

Surface Area 4,11 ha

Soil Medoc's gravelly soil **Density** 7700 plants/ha

Vines average age 45 years

Pruning Medoc Double Guyot pruning

CultivationNatural weed controlHarvestBy hand in small binsSortingIn the vineyard

Vinification In barrels (1/3 new wood)

Maturing For 8 months on the lees with stirring **Harvest 2011** From the August 30th to the 1st of September

Blend 2011 70 % Sauvignon, 30% Sémillon

Bottling date June 6th 2012

2011 VINTAGE

To summarise, the 2011 season was strongly affected by the pause in growth in June: all our viticultural techniques were brought into play early (removal of excess leaves, thinning) between April and May, when the vines were stimulated by a somewhat Mediterranean influence, however July and August saw the return of a more oceanic, Bordeaux style climate, much to the relief of the winegrowers.

TASTING NOTES

The beautiful yellow colour, with hints of green, demonstrates that this wine has not suffered any oxidation; this is also apparent in the precise bouquet, with notes of almond blossom and citrus zest enveloped with a subtle hint of Muscat.

On the palate, the texture is rich and creamy, typically Sauvignon, perfectly supported by an unobtrusive freshness, resulting in perfect harmony, a genuine reflection of the terroir.

Mr Derenoncourt – August 2013

This young, intense wine has a beautiful yellow chartreuse colour. The refined flavours of barrel maturing combine with classic Sauvignon Blanc expressions of exotic fruit and citrus notes. The palate is well-coated on the attack, with tannins that give this white wine a more gastronomic dimension, enhanced by oriental spices and a touch of apricot on the finish.