



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 ha

Soil Medoc's gravelly soil

Density 7700 plants/ha

Vines average age 47 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 2014 Du 10 au 12 septembre

Blend 2014 75 % Sauvignon Blanc, 25 % Sémillon

Degree 14% vol **Bottling date** June 4th 2015

VINTAGE 2014

This year, we are coming back to normality. September will stay in memory of the producers because there was no drop of water. The vine hopefully started to ripe its fruits and stopped to grow up. Then, the grapes evolved in a masterful way.

The analysis showed very optimistic results. All the elements were combined to hope to have good things, the vines were in a good health, the temperatures not too high, fresh nights and nice afternoons.

The sugar were concentrated with a tannic richness and then the good acidity of the must allowed a perfect balance between tannins and anthocyanins. This year is a very promising vintage reminding us the 2010.

TASTING NOTES

La Revue du Vin de France: A very clean and fine wine, with a lemony acid medium, ensconced in the final and pretty floral aromas

Antonio GALLONI (Avril 2015) - 90/92: This 2014 is a fascinating, multi-dimensional white endowed with lovely complexity and overall nuance. Smoke, slate, apricot, mint and jasmine all flesh out in a creamy, beautifully layered white with a real sense of phenolic weight and richness that reflects the personality of this St-Julien site predominantly planted with red grapes.

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