



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	5 ha
Soil	Medoc's gravelly soil
Density	7700 plants/ha
Vines average age	47 years
Pruning	Medoc Double Guyot pruning
Cultivation	Natural weed control
Harvest	By hand in small bins
Sorting	In the vineyard
Vinification	In barrels (47% new wood)
Maturing	For 8 months on the lees with stirring
Harvest 2015	Du 8 au 10 septembre
Blend 2015	78 % Sauvignon Blanc, 22 % Sémillon
Degree	14% vol
Bottling Date	May 9th 2016

VINTAGE 2015

Vintage that nature created thanks to sufficient water supply on the last two years combined with an early dry summer which helped to make a stop on the growth.

July finally victorious with its strength and its zénithal sun, made resistant grapes, with compact bunches after a grouped blooming around June 2nd. The thick skins could accept moderated end summer rainfalls.

The rainy episode from mid-september, on our grounds, didn't dilute or break the skins but only helped to bring a good juice to the grapes.

Then, the berries kept the richness of the sugar and phenolic compounds, reminding the 2010. Grapes of anthology!

A vintage with terroir expression and precision in the wine profile.

TASTING NOTES

The wines already seem to evolve towards a high level quality with a good balance between alcohol and acidity, showing the exotics fragrance: mango, passion and litchi.

Markus del Monego (Avril 2016): Bright yellow colour with green hue. Aromatic nose reminiscent of apricots and peaches, citrus fruit and minerality. On the palate mild acidity, hints of sweetness and good length.