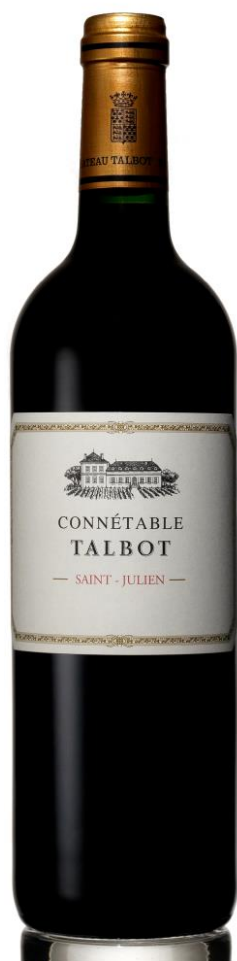




CONNÉTABLE TALBOT

2006

Second wine of Château Talbot, Classified Growth of Saint-Julien



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.

Connétable Talbot appeared in the sixties; it is one of the oldest second wines of the Médoc. Over the years, it has profited from all the care given to the vineyard and the increasingly severe selections.

Appellation	Saint-Julien, 2 nd wine of Château Talbot
Surface Area	99 ha
Soil	Medoc's gravelly soil
Density	7700 plants/ha
Vines average age	30 years
Pruning	Medoc Double Guyot pruning
Cultivation	Plowing 4 traditional ways
Harvest	By hand
Sorting	In the vineyard and at the sorting table
Vinification	In wooden vats and stainless steel tanks
Maturing	15% new barrels
Harvest 2006	From September 21 st to October 4 th
Blend 2006	52% Cabernet Sauvignon, 48% Merlot
Bottling date	From April 21 st to April 29 th 2008

VINTAGE 2006

Thanks to the cold and wet winter, vines were totally healthy. An ideal spring weather was followed by an early summer of extreme heat, and then, a quite humid month of August. Finally, a particularly warm and sunny last-season allowed a great concentration of the phenolic components, offering wines which have intense fruit flavors, a fresh acidity and strong tannins.

TASTING NOTES

This Connétable 2006 shows a beautiful and deep dark red color. The nose reveals intense fruity aromas with notes of spices and menthol. On the palate, it is medium bodied with a very nice texture and fine tannins. It is complex, elegant, and will age very well.

DISTINCTION

Wine Spectator: 87