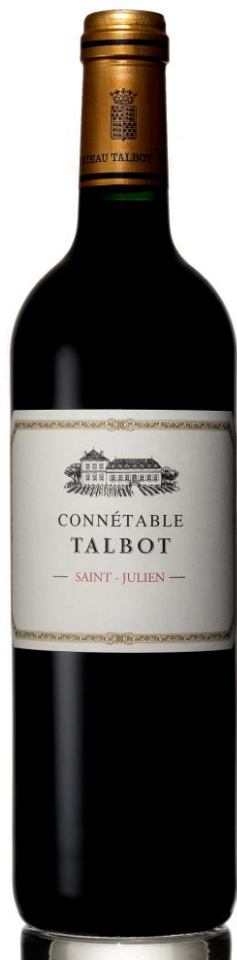




CONNÉTABLE TALBOT

2008

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 fourth 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	102 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 2008	From September 24 th to October 15 th
Blend 2008	67% Cabernet Sauvignon, 33% Merlot
Bottling date	From April 12 th to April 22 nd 2010

VINTAGE 2008

The weather in spring 2008 was a typically oceanic climate from the Medoc—cool and wet. It was followed by a surprising dry and fresh month of July. August was really sunny with cool nights particularly beneficial for the vineyard and this warm weather continued until September with a hot and dry Indian summer. Chemical analysis showed a high amount of sugar, high enough acidity and a good accumulation of phenolic compounds. As a result, 2008 vintage gave birth to dense and fruity red wines as well as delicious and complex white wines.

TASTING NOTES

The optimal maturity of the grapes has been perfectly controlled, without any overripe notes. The nose is elegant, with subtle aromas of acacia flowers. Thanks to long and tasty tannins, the palate is powerful with a nice freshness and a beautiful complexity of flavors.

DISTINCTION

Gault & Millau: 15.5/20