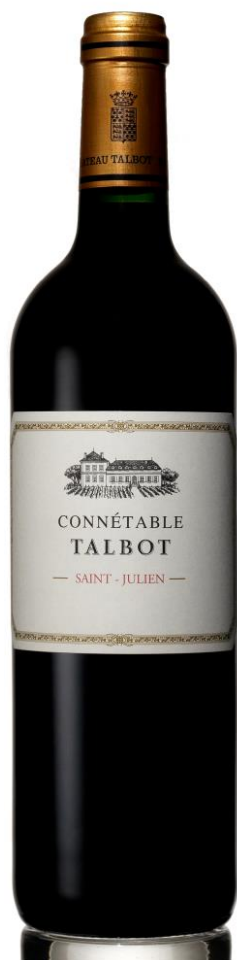




CONNÉTABLE TALBOT

2010

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	105 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 2010	From September 29 th to October 15 th
Blend 2010	75% Cabernet Sauvignon, 25% Merlot
Bottling date	From May 02 nd to May 11 th 2012

VINTAGE 2010

After a rainy autumn, the land is restoring his groundwater in a harsh winter. The followed summer is drying with cool nights during the harvest season from late September to 15 October to pick healthy grapes perfectly ripe. Those allowed our plots produce fruit at this point concentrates (tannins, sugar and acidity). The development of 2010 was attached to take the best of these three components to achieve a great wine to lay witness to a prodigal nature and know-how in progress.

TASTING NOTES

This wine has a strong constitution, perfectly reflects its name, notes of plum, combined with manly tannins that beg to submit.

The tip wooded underlying ads to the complexity of the product, as well as buttons pepper and spice leading to a remarkable harmony.

DISTINCTION

James Suckling: 90-91

Wine Spectator: 89-92