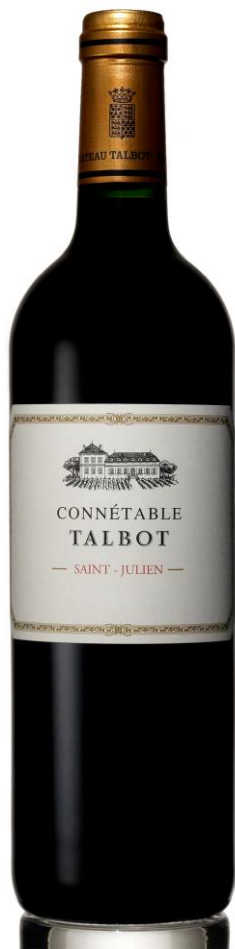




# CONNÉTABLE TALBOT

2011

*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.

|                          |   |
|--------------------------|---|
| <b>Appellation</b>       | Saint-Julien, 2 <sup>nd</sup> wine of Château Talbot          |
| <b>Surface Area</b>      | 104 ha  |
| <b>Soil</b>              | Medoc's gravelly soil   |
| <b>Density</b>           | 7700 plants/ha  |
| <b>Vines average age</b> | 30 years  |
| <b>Pruning</b>           | Medoc Double Guyot pruning                                    |
| <b>Cultivation</b>       | Plowing 4 traditional ways                                    |
| <b>Harvest</b>           | By hand   |
| <b>Sorting</b>           | In the vineyard and at the sorting table                      |
| <b>Vinification</b>      | In wooden vats and stainless steel tanks                      |
| <b>Maturing</b>          | 15% new barrels   |
| <b>Harvest 2011</b>      | From September 12 <sup>th</sup> to September 28 <sup>th</sup> |
| <b>Blend 2011</b>        | 62% Cabernet Sauvignon, 38% Merlot                            |
| <b>Bottling date</b>     | From April 22 <sup>nd</sup> to May 03 <sup>rd</sup> 2013      |

## VINTAGE 2011

Between April and May: 61 days of dry weather has passed and the vine took the opportunity to move forward! After blocking the growth in June, regular rainfall has humidify the deep soils and the vines sometimes take a cycle of "pushing".

We have adapted our farming practices by controlling the tillage and trims to stem vegetative process too intense which could due to a negative quality.

On September 23, in a beautiful sunny day, we picked the Petit Verdot, and the great Cabernets tray will be ready for next week.

The grapes of Merlot are large (very large this year, we were collected in 5 days from September 12 to 16)

In summary, the 2011 were marked by the break of June, where all our viticulture practices were put in place early between the months of April and May which triggered the memory of Mediterranean vineyard and the months of July and August, which called the memory of ocean and therefore Bordeaux winemakers.

## TASTING NOTES

Very appealing in the glass, this is a seductive, pure, very expressive wine. The nose mingles white-fleshed cherries, lilies and wild roses, underscored by a more exotic hint of pink grapefruit juice. The palate is full-bodied and harmonious with plenty of depth, and a pleasant, appetizing finish. A delightful wine that will make very enjoyable drinking.