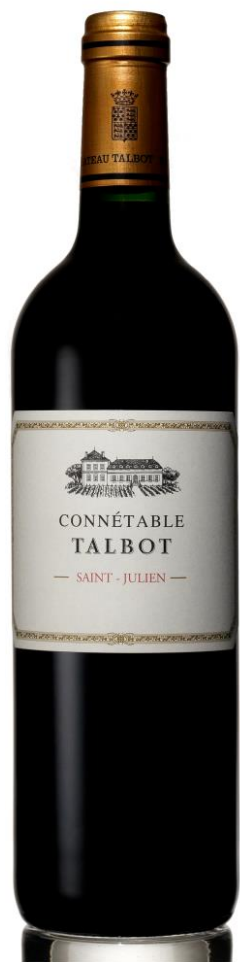




# CONNÉTABLE TALBOT

2012

*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>	102 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>Degree</b>	13,5 % vol
<b>Harvest 2012</b>	From October 1 <sup>st</sup> to October 17 <sup>th</sup>
<b>Blend 2012</b>	74% Cabernet Sauvignon, 25% Merlot, 1% Petit Verdot
<b>Bottling date</b>	From April 28 <sup>th</sup> to May 07 <sup>th</sup> 2014

## VINTAGE 2012

It is characterized by a reduced volume due to a difficult flowering after a cool, rainy spring succeeding a dry and cold winter. The relatively parsimony will benefit most from a warm and dry August finally. We picked the big merlots from the first to third October. After a strategic stop, from 10th to 15th October, We picked the cabernets of plateau with their complex phenolic potential and a great classic. The wines are labeled by running off a tight weave and aromas of cherries and black berries.

## AWARDS

RVF : 14.5/20

Le Point : 14/20

Bettane & Desseauve : 15/20

## TASTING NOTES

This wine shows a lot of black fruits, liquorice, violet and wisteria. On the palate, a nice roundness, smooth, charming taste, quite onctuous and fruity. It could be drunk pretty young.