

## connétable TALBOT

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 <sup>nd</sup> wine of Château Talbot
Surface Area	104 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
Degree	13,5 % vol
<b>Bottling Date</b>	From April 18 <sup>th</sup> to May 3 <sup>rd</sup> 2016
Harvest 2014	From September 18 <sup>th</sup> to October 13 <sup>th</sup>
Blend 2014	55 % Cabernet Sauvignon, 45 % Merlot

## VINTAGE 2014

This year, we are coming back to normality.

September will stay in memory of the producers because there was no drop of water. The vine hopefully started to ripe its fruits and stopped to grow up. Then, the grapes evolved in a masterful way. The analysis showed very optimistic results.

All the elements were combined to hope to have good things, the vines were in a good health, the temperatures not too high, fresh nights and nice afternoons.

The sugar were concentrated with a tannic richness and then the good acidity of the must allowed a perfect balance between tannins and anthocyanins. This year is a very promising vintage reminding us the 2010. We started the picking of the young merlots on September 22th until October 2<sup>nd</sup> with very ripe and healthy grapes. Then we continued the picking with fully ripe cabernets sauvignons.

## **TASTING NOTE :**

<u>Antonio GALLONI</u> (Avril 2015) – 89-92 The 2014 Connétable de Talbot is soft, silky and very pretty. Freshly cut flowers, sweet red berries and mint are some of the notes that emerge on the silky finish. This is a lovely second wine from Talbot.