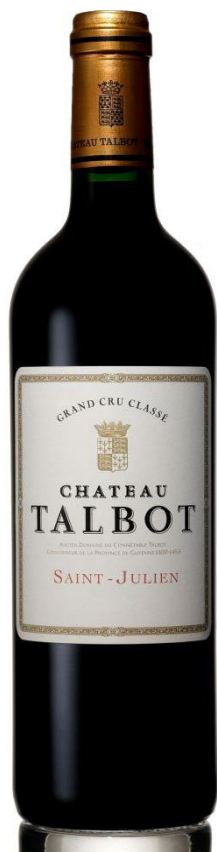




CHATEAU TALBOT

Grand Cru Classé Saint-Julien

2006



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 fifth generation of Cordiers to manage this Saint-Julien fourth classified growth.

Appellation	Saint-Julien, 4th Grand Cru Classé in 1855
Surface Area	99 ha
Soil	Medoc's gravelly soil
Density	7700 plants/ha
Vines average age	50 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
Maturing	50% new barrels
Harvest 2006	From September 21 st to October 4 th
Blend 2006	62% Cabernet Sauvignon, 31% Merlot, 5% Petit Verdot, 2% Cabernet Franc
Bottling date	From May 19th to June 05th 2008

VINTAGE 2006

Thanks to the cold and wet winter, vines were totally healthy. An ideal spring weather was followed by an early summer of extreme heat, and then, a quite humid month of August. Finally, a particularly warm and sunny last-season allowed a great concentration of the phenolic components, offering wines which have intense fruit flavors, a fresh acidity and strong tannins.

TASTING NOTES

Château Talbot 2006 shows a wonderful dark red color as well as an intense and complex nose with cedar and toasty notes. On the palate, it is full, dense and powerful with an incredible length. The whole is surrounded by tasty, velvety and soft tannins. This impressive wine will age very well.

AWARDS

La Revue du Vin de France	15/20	Wine Advocate -Parker	89	Decanter	17/20
Gault Millau	16,5/20	Wine Spectator	91		4 stars