



### HISTORY

Legend relates that the name of this imposing estate originates with Connétable Talbot, a famous English warrior, defeated at the battle of Castillon 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.

<b>Appellation</b>	Saint-Julien, 4th Grand Cru Classé in 1855
<b>Surface Area</b>	104 ha
<b>Soil</b>	Medoc's gravelly soil
<b>Density</b>	7700 plants/ha
<b>Vines average age</b>	50 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
<b>Maturing</b>	50% new barrels
<b>Degree</b>	13% vol
<b>Harvest 2013</b>	From 1 <sup>st</sup> to 14 <sup>th</sup> October
<b>Blend 2013</b>	78% Cabernet Sauvignon, 18% Merlot, 4% Petit Verdot
<b>Bottling date</b>	From 19th to 25th March

### VINTAGE 2013

2013 has been a very special year with one of the latest blooming date and difficult weather conditions (many rainy periods and low temperature). Only the great soil of the plateau, in the best gravels planted with Cabernet Sauvignon and Petit Verdot will be selected for the great wine. 2013 wines have a subtle tannic backbone with juicy fruit and vivid floral aromas (rose and small berries). Harmonious and well balanced this Talbot 2013 has been produced in a very limited quantity, this vintage is one of the most parsimonious since 1991!

### AWARDS

Bettane et Desseauve: 16.5/20

### TASTING NOTES : MR. DERENONCOURT – NOVEMBER 2015

From a very severe selection, this chateau Talbot has Saint-Julien DNA. This vintage is showing an aromatic brilliance and tension in the mouth more frequent in a lot of noble Burgundian Pinot Noir. The nose goes between the white-fleshed cherry, rose petal and ripe lemon zest, enhanced with a noble ageing process perfectly controlled. The palate is straight and dynamic with a fine grain of tannin and an energetic finish.