



Wine: Connétable Talbot

Second wine of Château Talbot, Classified Growth of Saint-Julien

Alcohol: 13 %

Vintage: 2013

Grape: 29 % Merlot, 69 % Cabernet Sauvignon, 2 % Petit Verdot

The Estate

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.

Vinification

Vines average age: 59 years

Pruning: Medoc Double Guyot pruning

Harvest: By hand

Sorting: In the vineyard and at the sorting table

Vinification: In wooden vats and stainless steel tanks

Maturing: 15% new barrels

Tasting

The 2013 Connétable has a straightforward and accessible nose dominated by fresh spices and acidulous fruits. The palate is well-shaped on a tannic base of fine Cabernet Sauvignon with a lively finish.

Food pairing

Perfect with red meat and cheese

Serving temperature

17-18°C

(Indeholder sulfitter)

