

**Domain****Ch. Talbot**

A Médoc Grand Cru Classé, Château Talbot comprises 110 hectares of a single vineyard in the heart of the Saint-Julien commune, an outstanding appellation as it counts no fewer than 11 classified growths. Ideally situated on the banks of the Gironde estuary on hilltops of alluvial gravel carried by the Dordogne River from the Massif Central and from the Pyrenees by the Garonne, Château Talbot's terroir is exceptional.

**Vinification**

Manual and optical sorting of the grapes. The fermentation continues in stainless steel vats, after which the wine matures for 15 months in French oak barrels, 15% of which are new. The yield is 45 hl/ha. The harvest took place from October 3 to October 17. The bottles were bottled between April 24 and May 4, 2018.

**Taste**

Pale to medium garnet-purple colored, the 2016 Connetable de Talbot features red and black plums as well as red and black currants on the nose with suggestions of bay leaves, fallen leaves and cloves. The palate is medium-bodied, refreshing and elegant with plenty of lively red berries and warm plum flavors, with a soft texture and spicy finish.

**Food pairing**

Game - deer | Lamb - Steak | Boeuf bourgignon

## General information

Type: Red wine

Grape varieties: Merlot (60%), Cabernet Sauvignon (40%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 17-18°C

Taste profile: Complex with firm tannins

