

Château Talbot – Caillou Blanc | Bordeaux Sec France (BORDEAUX) – 2022

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 harvest with selection of the best grapes in the vineyard. Vinification entirely in wooden barrels (of which 30% are new). Aging sur lies with regular bâtonnage during 8 months.

Taste

A very good Caillou Blanc with wonderfully intense finessing on the aroma and on the attack. An intense sunflower yellow in colour, with some definite oak influencing on the palate. Surprised by quite how rich this is - undoubtedly a successful, powerful, layered Sauvignon character, but with a silky texture through the palate and good juicy lift on the finish.

Food pairing

Scallops | Scampi in cream sauce | Fish - grilled | Salad with warm goat cheese

General information

Type: White wine

Grape varieties: Sauvignon blanc, Sémillon

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 8-10 °C

