



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Talbot 2017, 4ème Grand Cru Classé , Saint- Julien

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<b>Price</b>	£75.00
<b>Code</b>	TALB115

One of the most popular En Primeur châteaux, always delivering a wine true to its appellation.

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### **Tasting Notes:**

This is always a very popular Château, delivering a consistently high level every year. This vintage is another classic Talbot; a light, fresh and floral bouquet with blackberry fruit, a little clove and tobacco. The ripe black fruits are supported by finely polished tannins, and there is a little savoury edge on the finish.

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Specification	
<b>Vinification</b>	To produce the red wine of Château Talbot, the wine is vinified in a combination of temperature controlled, large, truncated, wood vats and stainless steel tanks. The stainless steel tanks are used only for the young vines. The wine of Château Talbot is then aged in 50% new, French oak barrels for an average of 14-16 months. On average, the production of the Grand Vin is close to 25,000 cases per year of Château Talbot.
<b>ABV</b>	13.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2024 through to 2035
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	58% Cabernet Sauvignon, 28% Merlot, 4% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2017
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Talbot
<b>Producer Overview</b>	Médoc Grand Cru Classé, Château Talbot comprises 107 hectares of vineyard cultivated in the heart of the Saint-Julien commune, an outstanding appellation, as it counts no fewer than 11 classified growths.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Delicious with beef ribs with mushrooms, bacon and potatoes.