



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Talbot 2019, 4ème Grand Cru Classé , Saint- Julien

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<b>Price</b>	£76.00
<b>Code</b>	TALB125

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

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### Tasting Notes:

Aged in 60% new French oak for 16 months. The bouquet is rich and plump with a dominance of black fruits. The palate expresses a delicious freshness giving harmony to the ripe cassis laden palate and dark chocolate overtones. There is a touch of savoury on the finish. A delightful Claret.

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Specification	
<b>Vinification</b>	Château Talbot 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 60% 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 2029 through to 2045
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	69% Cabernet Sauvignon, 26% Merlot, 5% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2019
<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.