

CONNÉTABLE TALBOT

Saint-Julien

Château Talbot GCC 2nd wine

www.chateau-talbot.com



VARIETALS	54% Cabernet Sauvignon, 46% Merlot
VINTAGE	2017
REGION	Saint-Julien, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Pretty deep ruby red dress.
NOSE	The nose features an alluring creamed loganberry fruit profile, inlaid with subtle graphite and cedar wood accents.
PALATE	The palate is juicy and immediate, with supple tannins and a long, gourmet and savoury finish. A vintage that seduces with its depth and its approachable, solar side.
AGEING	15 months in 15% French new oak barrels.
PAIRING	Perfect with most roasted, braised or grilled meats and dishes with earthy flavors like mushroom and truffles. It can be enjoyed with a myriad of seafood dishes and it will be perfect with several soft and hard cheeses.
READINESS FOR DRINKING	Drink between 2023 and 2027.
RATINGS	92pts JAMES SUCKLING.COM 91pts LA REVUE DU vin DE FRANCE 90pts Wine Spectator
	4.1 VIVINO
ORDER CODE	FR330