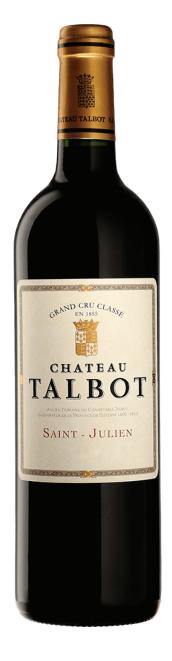


## Saint-Julien Grand Cru Classé

www.chateau-talbot.com



VARIETALS	55% Cabernet Sauvignon, 39% Merlot, 6% Petit Verdot
VINTAGE	2016
REGION	Saint-Julien, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE NOSE PALATE	The color is dark and deep. Floral, fruity (blackberry, fig) and balsamic fragrances gradually emerge on the nose. The attack is precise and refreshing. Refined style, the tannic structure exudes sweet tannins of a beautiful maturity. The finish is savory, the whole is well balanced.
AGEING	15 months in 50% French new oak barrels.
PAIRING	Talbot is best served with all types of classic meat dishes, also good when served with Asian dishes, hearty seafood or rich fish like tuna, mushrooms and cheese.
READINESS FOR DRINKING	Drink now throughout 2045.
RATINGS	95pts Wine Spectator 93pts WINE ENTHUSIAST 94pts JAMESSUCKLING.COM? 93pts Decanter 94pts VINOUS 4.3
ORDER CODE	FR329