



## HOUSE OF TOWNEND

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# Château Talbot 2016, 4ème Grand Cru Classé , Saint- Julien

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<b>Price</b>	£90.00
<b>Code</b>	TALB135

One of the most popular En Primeur châteaux, always delivering a wine true to its appellation and no more so than this superb offering.

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#### **Tasting Notes:**

A very rich and opulent wine, the result of a larger proportion of Merlot in the blend. Blackcurrants and morello cherries give a really opulent feel to the wine, the acidity seems relatively low which enhances the moreish mouth feel. This wine will no doubt be very popular.

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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 2026 through to 2040
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	55% Cabernet Sauvignon, 39% Merlot, 6% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2016
<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.