



# HOUSE OF TOWNEND

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## Château Talbot 2021, 4ème Grand Cru Classé Saint-Julien

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**Price** £69.00  
**Code** TALB140

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

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### Tasting Notes:

With around 16 months in 55% new oak, Talbot 2021 reveals aromas of smoke and underlying oak characters that complement the fresh red fruits and rounded, medium-weight and balanced structure. Smaller yields of around 38hl/ha have given a degree of concentration and broad shoulders that sits well with the oak's sweetness, integrated with layers of chocolate and bitter cherry. A touch of savoury graphite and green tea give complexity and interest on the long and persistent finish.

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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 40% new, French oak barrels for an average of 14-16 months. Yields in 2021 were 44hl/ha. On average, the production of the Grand Vin is close to 25,000 cases per year of Château Talbot.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2028 through to 2038
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Julien
<b>Type</b>	Red Wine
<b>Grape Mix</b>	71% Cabernet Sauvignon, 24% Merlot, 5% Petit Verdot
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2021
<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.