



CHATEAU DU TAILLAN

Haut-Médoc  
Cru Bourgeois Exceptionnel

# Vintage 2016



## AOC

Haut-Médoc

## Blend

70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

## Vineyard

- 28 hectares of vines cultivated using traditional methods from the Médoc region with grass cover in the rows ensuring that the vines compete for water and nitrates.
- A reasoned but above all thoughtful protection of the vineyard according to the threat of diseases and climatic hazards.
- The vines are grown very carefully, using a green harvest for this vintage to optimize the quality of the grapes.
- Average age of vines: : 35 years old

## Soil

Clay-limestone

## Harvest

Merlot: from 03/10 to 13/10

Cabernet Sauvignon: from 18/10 to 21/10

Sorted by hand and placed in vats without prior crushing.

## Winemaking

Thermoregulated vats. Parcels are sorted into vats. Vatting lasts for 3 to 4 weeks: the pumping over and unloading of vats is managed with regular tastings for a smooth and controlled extraction.

Maceration after fermentation at 30°C for 4 to 6 days in order to extract tannins.

## Ageing

70% of the wine goes into oak barrels for 12 months. Only 20% of the barrels are new. 30% of the wine ages in stainless steel vats to bring fruitiness and freshness to the wine.

*Tasting*

The excellent autumn of the vintage made it possible to wait for the optimal maturity of the tannins Château du Taillan 2016 is a wine with aromas of black fruits and spices with a light woody toasted, juicy, almost velvety and elegant palate. The structure of this wine is balanced, combining a full-bodied mid-palate and a beautiful length on the finish.

## Awards :

Gold Medal to Concours de Paris 2018

Gold Medal to Concours de Bordeaux 2018

