



CHATEAU DU TAILLAN

Haut-Médoc
Cru Bourgeois Exceptionnel

Vintage 2013



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 Octobre the 3rd to 10th

Cabernet Sauvignon : from October 14th to 15th

Manual sorting with vatting without crushing the berries.

Winemaking

Thermoregulated tanks. Parcel selection during the vatting which lasts 3 to 4 weeks : Pumping over and unloading, guided by a regular tasting for a smooth and controlled extraction.

Maceration after fermentation at 30°C for 4 to 6 days to obtain the tannins.

Ageing

70% of the wine in oak barrels for 12 months. Only 20% in new barrel.

30% in barrels which have had one wine in.

Tasting

This wine presents a bright cherry red color.

A lively, almost acidic nose with redcurrants notes.

There is also an acid and fruity structure, well-balanced with an almost saline finish. The 2013 vintage is a wine that can be enjoyed now.

Awards :

Bronze medal for Grands Vins de France de Mâcon contest

