



CHATEAU DU TAILLAN

Haut-Médoc
Cru Bourgeois Exceptionnel

Vintage 2014



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 29/09 to 09/10

Cabernet Sauvignon : from 20/10 to 21/10

Manual sorting. Berries go in the vat without crushing

Winemaking

Thermoregulated tanks. Parcel selection.

Vatting for 3 to 4 weeks: pumping over and delestage with regular tastings for a smooth and controlled extraction.

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

A garnet colour with brilliant glints.

A nose of black fruits such as blackberries, with a touch of liquorice and a harmoniously melted oak note. A beautiful structure with a nice fruit, smooth tannins. A well-balanced wine that needs to rest in your cellar during few years. Good ageing potential.

Awards :

Gold Medal at Brussels in 2016

Silver Medal at Vignerons Indépendants contest 2017

91/100 Neal Martin, The Wine Advocate.

