



# CHATEAU DU TAILLAN

*Haut-Médoc*

## Château du Taillan 2011 :

**AOC :** Haut-Médoc

**Blend :** 70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

**Production :** 675 hectoliters of Château du Taillan  
225 hectoliters of second wine

**Vineyard:** 28 hectares managed with traditional Methods as Guyot Double Pruning, de-budding, take off leaves, take off not wealthy grapes, yield control.

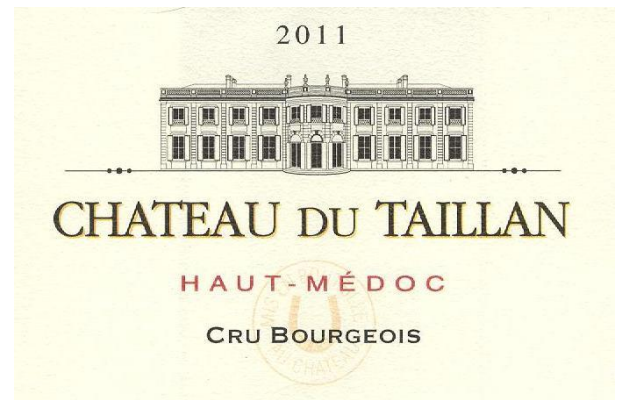
**Soil:** Chalky-clay in majority which explains the big quantity of Merlot in our blend. Gravel soil for the rest of the vineyard.

**Harvest:** August and September were hot and wet. The time of ripeness was short. Grapes were ripe at the end of August so the harvest started early. We started by merlot on the 11<sup>th</sup> of September, followed by cabernets. We finished on the 26<sup>th</sup> of September. During the harvest, the weather was sunny and we picked the grapes all along the day. The yield was large and the potential degrees were at 12,5% GL.

**Wine-making:** In small stainless steel vats with temperature regulation, which contain between 80 and 160 hectoliters. We made pumping over frequently to extract more colour and tannins. Long vatting, between 4 and 30 days.

**Ageing:** 12 months in oak barrels whose 10% are new and 30% are one year old.

**Tasting:** A purple colour with a medium intensity. The nose is opened on red fruits notes, blackcurrant and cherry. The attack is supple and smooth. The structure is tannic with a good acidity, which gives some freshness. In mouth, there are spicy and mint notes. Its ageing in barrels permitted to obtain sweet tannins.



### Reward :

-Gold Medal at the Concourse of Paris 2014.

-Tasting organized by the German magazine *Franckfurter Allgemeine* in June 2014 : The vintage 2011 of Château du Taillan was the 3<sup>rd</sup> among a selection of 90 Crus Bourgeois of Médoc.

