

CHÂTEAU DU TAILLAN 2016

HAUT-MÉDOC - Cru Bourgeois Exceptionnel

Description

Château du Taillan is a family property managed today by women. Acquired in 1896 by Henri Cruse, 4 generations have succeeded until the 5 sisters who are currently owners. Located at the gates of Bordeaux and Médoc, you will discover a vineyard of 30 hectares that produces a Cru Bourgeois quality and than an excellent white wine.

History of the estate

Château du Taillan is the first estate on the road to Medoc, 11 kilometres from Bordeaux. Its history goes back to the Middle Ages. Henri Cruse bought it in 1896 and for the next five generations the estate has remained a family property. The Château itself is a testament to its history; its beautiful facades, and stunning altarpiece date back to the 18th century. The old cellar, rebuilt in the 16th century and marked by stunning double arches, is another unique feature. These features are all listed as French historic monuments, ensuring their preservation for centuries to come.

Terroir

28 hectares conducted according to the traditional methods of the Médoc with a grass in the row allowing water and nitrogen competition of the vine. A reasoned protection with a certification of High Environmental Value of level 3, but especially reflected of the vineyard according to the pressure of the diseases and climatic hazards. Careful green work in vineyards aged 35 years on average.

Area

28 ha

Age of vines

25 ans



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Vinification

In small stainless steel vats which contain between 80 and 160 hectoliters with temperature control. We made small pumping over frequently to extract the colour and the tannins. Long vatting, between 21 and 30 days.

Ageing

12 months in oak barrels, 20% are new oak barrels.

Blending

70% Merlot 20% Cabernet-sauvignon 10% Cabernet franc

Tasting note

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 fullbodied mid-palate and a beautiful length on the finish.

Awards



Concours de Bordeaux Médaille d'Or



Concours de Paris Médaille d'Or