



Château Lafleur Tapon

Nicole Tapon

Your main character trait ?

I am committed and generous

Your favorite activity ?

Spending time with my daughter Aliénor and my family

What do you like about wine ?

The light in the eye of the one you share a glass with

What is your motto ?

Let's settle for good things

In 1999, after business studies in Kedge business school and a course at the Bordeaux Faculty of Oenology, I naturally found my place in the family estate led in organic farming since the beginning by my parents Raymond and Dédée Tapon. In 2001, my husband Jean-Christophe Renaut joined me in the vineyard leaving his parisian sommelier job. We work with 35 hectares of vines today, located in the terroirs of Saint-Emilion for Château Lafleur Tapon, Montagne Saint-Emilion for Château Barrail Tapon, Saint-Georges Saint-Emilion and Lalande de Pomerol. Since 2011 and 2012, our wines are certified organic farming by the Ecocert organization. We strive to maintain our vineyard in a natural environment : between earth, animals and stars.



Château Lafleur Tapon Saint-Emilion Grand Cru

Village: Montagne

Total surface of the vineyard: 3.96 hectares located on both sides of the bell tower of Saint-Emilion, north and west

Type of soils: Ancient sand and clay

Grape varieties: 80% black merlot, 17% cabernet franc, 3% cabernet sauvignon

Wine vinification: Natural vinification, ageing in barrels of 18 and 24 months depending on the vintage

Tasting notes: Bright colour with nice purple highlights, tertiary notes of wood slightly toasted, round with a very nice freshness and perfectly melted tannins. The whole is delicate and balanced.

Wine and food pairing: Lamb with tomatoe, Filet of duck and honey