



## Château Barrail 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

The Tapon family has been based in Saint-Émilion for 17 generations as winegrowers! In 1999, after business studies and a training at the Bordeaux Faculty of Oenology, I naturally found my place in the family estate, that has always been led in organic farming, with 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 22 hectares of vines today, located in the terroirs of Montagne Saint-Émilion. Since 2011, our wines are organic farming certified and we strive to maintain our vineyard in a natural environment: between earth, animals and stars.



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### MONTAGNE SAINT EMILION

**Village:** Montagne

**Total winegrowing area:** 22 hectares

**Terroir:** Soil of clay upon asteriated limestone - Molasse of Fronsac area underground - 100-meter-high plateau and slope - 50-year-old vines

**Winemaking and ageing:** Hand-picked harvest at the end of september / beginning of october. Most natural vinification possible, without input apart from sulphur. Ageing in 30% oak barrels and 70% in vats.

**Blend:** 80% Merlot, 18% Cabernet Franc, 2% Cabernet Sauvignon

**Tasting comments:** Intense colour. Open nose of pine resin notes. Nice and frank start of blackberries and underwood notes. The whole is juicy and driven by powerful and fine tannins; full expression of its terroir. A wine with no frills.

**Food and wine pairings:** Candied and tender piece of beef, Stuffed veal cutlets with girolles

