



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

