



Nicole Tapon Pink Tapon - 2006

Winemaker: Nicole Tapon

AOC: Clairet de Bordeaux

Vintage: 2006

Vol: 12.5 %

RS: 0 g/L

pH:

S02:

Total Production: 3,000 bottles

Cépages: Merlot Noir, Cabernet Franc

Vine Age: 50 years

Soils: Limestone clay

Vegan: No

Allergènes: No

Closure: Cork + Foil

Drinking Window: The next 8 - 10 years

Ethos: Certified Organic from 2012

Producer: Nicole is the 16th generation of the Tapon family to make wine on Bordeaux's iconic Right Bank. Despite the region's reputation for red wines, Nicole is best known for her 'Clairet de Bordeaux' -a rare style of deeply coloured, ageworthy, dry Rosé. During our visit in 2021, we tasted the 2018, 2013, 2010 and 2006 each wine provided a compelling, gastronomic experience that combined the best of mature Claret with a fragrant, fresh lift. Nicole's Red wines are diverse in style and geography and she follows a distinctly Burgundian structure to reflect the diversity of terroir, featuring her own name first rather than the multiple châteaux and parcels that she works with.

Viticulture and Vinification: During the vinification of the best parcelles of red must, a blend is made from bled-off juice, which finishes its ferment in barriques.

Tasting: For a 15-year-old wine the fruit is crazy bright, though the forefront is the iodine of old Bordeaux, dusty Claret from the back of your father's cellar. Red rose, fresh strawberries, ripe red cherries, plum jam, sloe, dried cranberries, balsamic vinegar, dried orange segments with christmas spices and popery, On the palate the acid is icy-fresh and residual sugar is non-existent. A rosé that sings and puts even the best Tavel to shame. Drink now or keep for another 10 years.

Points: Jancis Robinson scored 18 for the 2010



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