



Nicole Tapon Blanc de Sirène - 2009

Winemaker: Nicole Tapon

AOC: Bordeaux Blanc Sec

Vintage: 2009

Vol: 12.5 %

RS: 0 g/L

pH: 3.45

S02: 65 mg/L

Total Production:

Grapes: 40% Sauvignon Blanc,
40 % Sémillon (90-year-old-vines),
10 % Sauvignon Gris, 10 % Muscadelle

Vine Age: 50 and 90 years

Soils: Limestone clay

Vegan: No

Allergènes: No

Closure: Cork + Foil

Drinking Window: 2022 - 2033

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 'Claret 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: A blend of all 4 white grapes used in Bordeaux. Oldest parcels were planted in 1933. Barrel-aged. 25 hL/Ha yield. Unfined and unfiltered.

Tasting: Oxidative, floral, honied, nutty, toasted almonds and botritic aromatics give way to a bone-dry, high acid, fleshy wine with a gastronomic palate. Although spot on for lunchtime drinking this summer, it'll show further complexity over the next decade.



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