



Nicole Tapon Blanc de Sirène - 2018

Winemaker: Nicole Tapon

AOC: Bordeaux Blanc Sec

Vintage: 2021

Vol: 12.5 %

RS: 0 g/L

pH: 3.55

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 - 2042

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: Notre Blanc Sec est issu de 4 cépages : Sauvignon Blanc, Sauvignon Gris, Sémillon et Muscadelle. La plus ancienne parcelle a été plantée en 1933. Sirène Madame Tapon est un grand vin blanc élevé en barrique, produit à environ 25 hl par hectare chaque année.

Tasting:



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