



VINTAGE : 2023

VARIETAL : Sauvignon blanc 100%

TERROIR : The sandy-limestone terroir is porous and well-drained, resulting in a moderate water supply and rich microbial life propitious to interactions. These conditions enhance the growth of the leaf canopy, which is key to producing aromatic, fruity white wines.

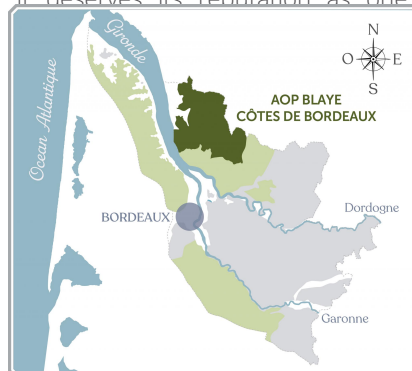
WINEMAKING / AGEING : Musts resulting from direct pressing and coldstabilised at 2°C for 8 days (stirred 4 times a day), were cold settled, Fermentatio and ageing for 7 months on fine lees in new 225-litre, medium-toast, French oak barrels (Centre France) produced by Burgundian and Bordeaux coopers. The lees were stirred 3 times a week until December and then once a week. The barrels were racked in May.

TASTING : Beautiful pale colour with lime-green highlights. The nose features broom flower and citrus (lemon) aromas, with pronounced minerality and notes of vanilla and brioche from barrel-ageing. The palate is incredibly well-balanced, displaying good freshness, as well as lovely volume and body. The aromatic complexity is dominated by citrus notes (grapefruit zest) and well-integrated oak. The aftertaste is wonderfully long.

FOOD PAIRINGS : Oysters, white asparagus from Blaye with herb mousseline, grilled salmon, poultry in a sauce, scallops, sweetbreads, and veal chops.

PRESENTATION : Tout! It's Bordeaux through and through! All its diversity, elegance, richness...

It deserves its reputation as one of the world's most outstanding



selected to... yields, gentle
icious flav... d balance...





REVIEWS AND AWARDS

JAMES SUCKLING.COM 90/100

"Nez poudré avec des notes de mûsepain et de sciure de bois, qui évoluent vers le fruité épicé du mangue et du physalis. Élégant en bouche, mais sans manquer d'intensité aromatique. Corps moyen avec une acidité fraîche. À boire dès maintenant. Traduit de l'anglais"
James Suckling



Cave de l'année 2025
La Revue du Vin de France - Grands Prix 2025



92+ / 100

"Un boisé délicat exprime l'amande grillée, la noisette pralinée et les épices douces. À l'aération, la pêche et la mangue se mêlent aux agrumes confits, au miel d'acacia et au jasmin. En bouche, la chair généreuse séduit par son harmonie et sa texture crémeuse. La fraîcheur, plus vibrante qu'acide, équilibre un profil solaire et complexe. Une cuvée aboutie, entre la rondeur bordelaise et le toucher bourguignon. Finale toastée, grainée et longue."
Vins et Gastronomie

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bordelaise					750							
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)	
EPAL	6	624	8	13	1.225			30	7.5	16.5x30.6x23.6		

TOUT - La Cafourche - Marcillac, 33860 Val de Livenne
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



PAR LES VIGNERONS DE TUTIAC

