



TUTIAC Blaye Rouge, AOC Blaye Côtes de Bordeaux, 2023

AOC Côtes de Bordeaux Blaye, Bordeaux, France

Discover our best-seller, meticulously crafted by passionate winemakers.

PRESENTATION

By selecting each plot according to its terroir and adhering to specifications specific to each vintage, the winemakers of Tutiac offer you, vintage after vintage, original wines of impeccable quality.

WINEMAKING

Traditional winemaking

AGEING

30% of the volume aged in barrels to impart structure while retaining plenty of fruit.

VARIETAL

Merlot 100%

13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

TECHNICAL DATA

Production volume: 300000

Surface area of the vineyard: 45 ha

Yield: 50 hL/ha

Age of vines: 25 years old

SERVING

Serve between 16-18°C

AGEING POTENTIAL

2 to 3 years, 3 to 5 years

VISUAL APPEARANCE

Ruby color with bright reflections.

AT NOSE

The nose is rich and intense, marrying aromas of wild berries with elegant notes of vanilla, brioche, and roasting.

ON THE PALATE

Generous on the palate, this wine offers round tannins, a bouquet of blackcurrant, licorice, enhanced by a touch of menthol.

FOOD PAIRINGS

Meat, poultry, cheese...

CLASSIC FOOD AND WINE PAIRINGS

Cheese, French cuisine, Red meat, Poultry

TUTIAC

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



REVIEWS AND AWARDS

LE FIGARO

"La cave coopérative Tutiac à Bordeaux à l'assaut du marché"
Béatrice Delamotte, Le Figaro



Or

"Depuis 1956, le Concours de Bordeaux – Vins d'Aquitaine est l'évènement incontournable de la filière vinicole aquitaine. Il est organisé par la Chambre d'Agriculture de la Gironde et regroupe plus de 1000 dégustateurs."

Concours des Grands Vins de France à Macon



Or

Concours de Bordeaux Or



Or

Concours Général Agricole Paris 2025 Or

