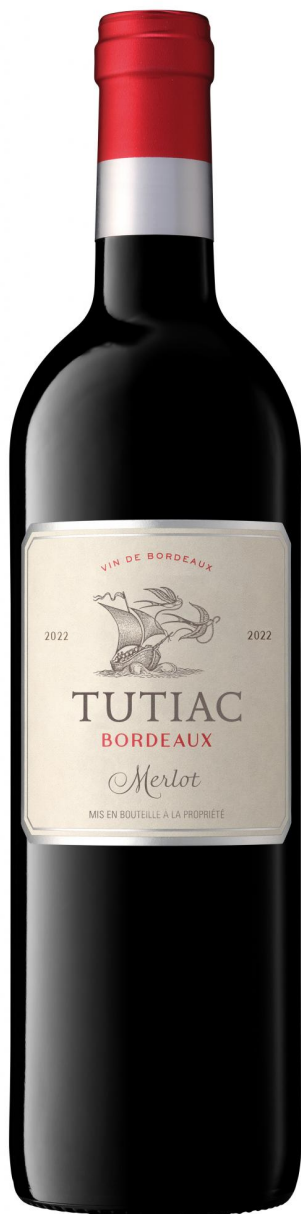




## TUTIAC, AOP Bordeaux, Rouge, 2024

AOP Bordeaux, Bordeaux, France



### PRESENTATION

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

### WINEMAKING

Traditional winemaking

### VARIETAL

Merlot 100%

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

### SERVING

Serve around 16°C.

### AGEING POTENTIAL

3 to 5 years

### VISUAL APPEARANCE

This wine offers a beautiful ruby color with bright and bluish reflections.

### AT NOSE

The nose is rich and delivers aromas of fresh red fruits: blackcurrant, strawberry, raspberry.

### ON THE PALATE

In the mouth, the attack is ample and reveals a slight sweetness which gives the wine its appealing side. Good length on blackcurrant.

### FOOD PAIRINGS

Meats, roasts, poultry, indulgent desserts.

### CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, French cuisine, Red meat, Poultry

### REVIEWS AND AWARDS





Or  
Concours Général Agricole Paris 2025 Or



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

### TUTIAC

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

