



TOUT, ADICHATS, AOP Blaye Côtes de Bordeaux , Blanc, 2024

AOP Côtes de Bordeaux Blaye, Bordeaux, France

At our estate in the heart of the Blaye region, we have always made lively, very fresh, full-bodied, aromatic, stylish Sauvignon Blanc wines.



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 terroirs! Tout reveals the natural expression of selected terroirs, low yields, gentle fermentation, long, careful ageing, delicious flavours and good balance...

LOCATION

GEOGRAPHICAL ORIGIN: Saint-Palais

Plots situated on a high, windy plateau overlooking the estuary with wonderful sun exposure.

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.

IN THE VINEYARD

Sustainable pruning, bud pruning, leaf thinning, green harvesting, and picking the grapes at peak ripeness early in the morning to preserve their intrinsic fruitiness and ensure that the wines achieve their full aromatic potential.

WINEMAKING

Musts resulting from direct pressing and coldstabilised at 2°C for 8 days (stirred 4 times a day), were cold settled,

AGEING

Fermentation 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.

VARIETAL

Sauvignon blanc 100%

TECHNICAL DATA

Production volume: 20 000

Yield: 50 hL/ha

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

SERVING

To serve between 12 et 14°C.

AGEING POTENTIAL

2 to 3 years

TOUT

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



1/2

2DW2AE

VISUAL APPEARANCE

Beautiful pale colour with lime-green highlights.

AT NOSE

The nose features broom flower and citrus (lemon) aromas, with pronounced minerality and notes of vanilla and brioche from barrel-ageing.

ON THE PALATE

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.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Sea food, Shellfish, Fish, White meat, Poultry

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	

