



TOUT, ANQUI, AOP Côtes de Bordeaux Blaye, Rouge, 2022

AOP Côtes de Bordeaux Blaye, Bordeaux, France

A very "juicy" wine or how, with mostly Merlot and well-nourished Cabernet Sauvignon in clay, make a deep wine that is enjoyed tenderly, with a beautiful sweetness!

PRESENTATION

Tout! It's all Bordeaux! All its diversity, all its elegance, all its essence... it's not for nothing that it's one of the most beautiful terroirs in the world! Natural expression of selected terroirs, low yields, gentle vinification, long and careful aging, indulgence and balance... taste Everything!

LOCATION

Générac and Mazion municipalities.

TERROIR

Deep and clayey soil, which cracks in summer to allow the roots to dive deep during the dry season. With rain, the cracks close up and limit root development. This subsoil allows for moderate and constant water stress, resulting in good berry development and a beautiful aromatic richness.

IN THE VINEYARD

Reasoned pruning, bud removal, leaf thinning, green harvest, picking grapes at optimal ripeness in the early morning, in order to preserve the maximum "fruit" of the grape and all its potential for expression.

WINEMAKING

Plot-by-plot vinification (1 tank = 1 plot), cold pre-fermentation maceration (10 °C) for 72 hours, 17-day maceration at 26 °C with daily pump-overs, "fast" malolactic fermentation (in barrel for Cabernet).

AGEING

Early filling of batches in November in barrels of 2 and 3 wines. Aging for 12 months.

VARIETALS

Merlot 85%, Cabernet sauvignon 15%

TECHNICAL DATA

Production volume: 50000
Yield: 45 hL/ha

SERVING

Serve around 16°C.

AGEING POTENTIAL

3 to 5 years

TASTING

A delicious wine for immediate pleasure(s).

VISUAL APPEARANCE

Beautiful ruby color with bluish edges.



AT NOSE

Pure and intense nose of fruits with black cherry, blackberry, and blackcurrant, discreet woody notes, vanilla, and brioche.

ON THE PALATE

The mouthfeel is round, delivers a lot of sweetness, reveals melted, velvety and smooth tannins. The texture is juicy. The finish is powerful and long on ripe fruits. A gourmet wine with immediate pleasures.

FOOD PAIRINGS

Rib steak, duck breast, beef tartare and carpaccio, lamprey in Bordeaux sauce, country-style terrines, duck fat fried potatoes, sautéed porcini mushrooms with parsley, porcini mushrooms in Bordeaux sauce.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, French cuisine, Red meat, Poultry

TOUT

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

