



## TOUT, LE DARON, AOP Côtes de Bordeaux Blaye, Rouge, 2022

AOP Côtes de Bordeaux Blaye, Bordeaux, France

A very rich wine, showcasing the freshness brought by Malbec to the Merlot, which both thrive in clay soils on an asteriated limestone plateau.

### 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: Anglade.

### TERROIR

The plots lie on a fossil-rich, asteriated limestone bedrock, very close to the surface, that prevents root development. This subsoil, also found in the Saint Émilion vineyards, leads to significant early water stress, producing small, highly concentrated grapes.

### IN THE VINEYARD

Sustainable pruning, bud pruning, leaf thinning, green harvesting. The high leaf canopy rapidly consumes the soil's water reserves by evapotranspiration and ensures an adequate leaf-to-fruit ratio, propitious to good concentration and extraction. The grapes are picked early in the morning at optimum ripeness (slightly overripe), to reserve their intrinsic fruitiness and full aromatic expression.

### WINEMAKING

The grapes from each plot were fermented separately (1 vat = 1 plot) with 72-hour cold pre-fermentation maceration (10°C), vatting at 26°C for 28 days with daily pumping over, "quick" malolactic fermentation.

### AGEING

The wines were put into barrels previously used for 2/3 vintages earlier than usual, in November, and aged for 18 months.

### VARIETALS

Merlot 85%, Malbec 15%

### TECHNICAL DATA

Production volume: 20000

Yield: 35 hL/ha

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. Aging in barrels: 18 month

### SERVING

To serve at 16°C. Best decanted before serving

### TOUT

La Cafourche - Marcillac, 33860 Val de Livenne  
damien.malejacq@tutiac.com



AGEING POTENTIAL

5 to 10 years, 10 to 15 years

TASTING

A concentrated and generous wine with great finesse.

VISUAL APPEARANCE

Garnet-red colour with brilliant purple highlights.

AT NOSE

Straightforward, elegant nose with oaky aromas, accompanied by notes of vanilla, toast, and cocoa. Fruity hints come to the fore including blackcurrant and other red berries.

ON THE PALATE

Starts out round on the palate with good grip and plenty of volume. Powerful, concentrated, well-structured mid-palate with overripe tannins and a bouquet featuring Virginia tobacco and eucalyptus, culminating in a very long aftertaste. All in all, a rich, generous wine.

FOOD PAIRINGS

Entrecôte steak, duck breast, steak tartare and beef carpaccio, lamprey in Bordeaux wine sauce, and cep mushrooms panfried with parsley or in bordelaise sauce, chocolate desserts, soft chocolate cake.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Game, French cuisine, White meat, Red 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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	624	8	13	1.225			30,05	7,52	16.5 x 30.6 x 23.6	

