



TUTIAC, AOP Côtes de Bordeaux Blaye, Blanc, 2024

AOP Côtes de Bordeaux Blaye, Bordeaux, France

PRESENTATION

By selecting each plot according to its terroir and the quality of its grape varieties, the winemakers of Tutiac carry out an original vinification and a blend of impeccable quality, to offer you, vintage after vintage, a Great Bordeaux Wine suitable for your everyday occasions.

TERROIR

Deep sandy-loamy soils favoring the expression of Sauvignon.

WINEMAKING

Direct pressing and cold settling

VARIETAL

Sauvignon blanc 100%

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

SERVING

Serve around 12°C

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Pale and bright dress. The nose is intense with aromas of citrus and tangy fruits. In the mouth, this wine is well balanced, fresh. The finish is intense with a touch of sweetness that brings this wine to life.

VISUAL APPEARANCE

Pale and luminous dress.

AT NOSE

The nose is intense with aromas of citrus and tangy fruits.

ON THE PALATE

In the mouth, this wine is well-balanced, fresh. The finish is intense with a touch of sweetness that enlivens this wine.

FOOD PAIRINGS

Seafood, grilled fish, white meats, goat cheeses.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, Sea food, Shellfish, Poultry



TUTIAC

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

