



## 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.

