



TUTIAC, Blanc, AOP Bordeaux, Blanc, 2024

AOP Bordeaux, Bordeaux, France

PRESENTATION

By selecting each plot according to its terroir and respecting specifications specific to each vintage, the winemakers of Tutiac offer you, vintage after vintage, original wines of impeccable quality.

TERROIR

Sandy soil deep favoring the expression of Sauvignon

WINEMAKING

75% direct pressing and 25% skin maceration

Contains sulphites.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

A wine with freshness and a very nice length.

VISUAL APPEARANCE

Beautiful pale color.

AT NOSE

The nose is intense and expressive, with notes of boxwood, broom, and citrus typical of Sauvignon.

ON THE PALATE

The attack is straightforward. Lovely presence in the mouth with flavors of grapefruit and lime, highlighted by a touch of lychee and passion fruit.



FOOD PAIRINGS

Seafood, grilled fish, white meats, gourmet salads

CLASSIC FOOD AND WINE PAIRINGS

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

TUTIAC

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

