



## 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.

