

TOUT

GRAND VIN DE BORDEAUX

# ADICHATS

BLAYE CÔTES DE BORDEAUX  
APPELLATION D'ORIGINE CONTRÔLÉE

In “bordeluche” (Bordeaux patois), Adichats (or adishatz) is used to say hello or goodbye.

At our estate in the heart of the Blaye region, we have always made lively, very fresh, full-bodied, aromatic, stylish Sauvignon Blanc wines.



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...**

BY THE  
VIGNERONS  
DE TUTIAC



**GRAPE VARIETY**

100 % sauvignon blanc

**GEOGRAPHICAL ORIGIN**

Saint-Palais

**SOIL**

Plots situated on a high, windy plateau overlooking the estuary with wonderful sun exposure.

The deep sandy-clay soils, held together by finely aggregated clay, provide high macroporosity throughout the topsoil.

The well-aerated aggregated clay provides optimum drainage and air circulation, which stimulates microbial life in the soil and promotes mineralisation of the organic matter. The soil thus optimises the vine's nutrition.

The unrestricted water supply is conducive to photosynthesis and good sugar levels, as well as the synthesis of concentrated aroma precursors.

**VITICULTURE**

Sustainable pruning, bud pruning, leaf thinning, green harvesting, and picking the grapes at peak ripeness early in the morning to preserve their intrinsic fruitiness and ensure that the wines achieve their full aromatic potential.

**YIELD**

50 hl/ha

**FERMENTATION AND AGEING**

Musts resulting from direct pressing and cold-stabilised at 2°C for 8 days (stirred 4 times a day), were cold settled, and then fermented, and aged for 7 months on fine lees in new 225-litre, medium-toast, French oak barrels (Centre France) produced by Burgundian and Bordeaux coopers. The lees were stirred 3 times a week until December and then once a week. The barrels were racked in April and bottling took place in May.

**TASTING NOTES**

Beautiful pale colour with lime-green highlights. The nose features broom flower and citrus (lemon) aromas, with pronounced minerality and notes of vanilla and brioche from barrel-ageing. The palate is incredibly well-balanced, displaying good freshness, as well as lovely volume and body. The aromatic complexity is dominated by citrus notes (grapefruit zest) and well-integrated oak. The aftertaste is wonderfully long.

**FOOD & WINE PAIRINGS**

Oysters, white asparagus from Blaye with herb mousseline, grilled salmon, poultry in a sauce, scallops, sweetbreads, and veal chops.

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**WINEGROWERS**

Jérôme Marchand



Audrey Chaintrier



This wine is unfinned and unfiltered wine in order to retain its organoleptic profile and well-integrated texture.

**Production**

20 000 cols

**Recommended retail price**

TOUT de Tutiac, Adichats,  
AOC Blaye Côtes de Bordeaux, blanc  
10 € TTC

[www.tout.vin](http://www.tout.vin)