

# TOUT

GRAND VIN DE BORDEAUX

# ANQUI

BLAYE CÔTES DE BORDEAUX  
APPELLATION D'ORIGINE CONTRÔLÉE

Anqui? A colourful exclamation used for emphasis in "bordeluche" (Bordeaux patois)!

A truly rich, mainly Merlot wine with some perfectly ripe Cabernet Sauvignon, grown on clay soils to produce deep, fruity wines worth savouring!



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 VARIETIES

85 % merlot, 15 % cabernet sauvignon

### GEOGRAPHICAL ORIGIN

Générac and Mazion

### SOIL

Deep clay soils on slopes where large shrinkage cracks form in summer. The vines are deep-rooted in these vertical fissures and extend new roots into the subsoil. When wet, particularly in winter, the clay expands, closing the macropores and destroying these roots as the soil dries out.

The root architecture of each vine is thus maintained in a constant tension between physical stress and regrowth. This promotes the gradual, early onset of moderate water stress, conducive to producing grapes with fine winemaking potential.

### VITICULTURE

Sustainable pruning, bud pruning, leaf thinning, green harvesting. The high leaf canopy rapidly consumes the soil's water reserves by evapotranspiration and ensures an adequate leaf-to-fruit ratio, propitious to good concentration and extraction.

The grapes are picked early in the morning at optimum ripeness (slightly overripe), to preserve their intrinsic fruitiness and full aromatic expression.

### YIELD

45 hl/ha

### FERMENTATION AND AGEING

The grapes from each plot were fermented separately (1 vat = 1 plot) with 72-hour cold pre-fermentation maceration (10°C), vatting at 26°C for 17 days with daily pumping over, "quick" malolactic fermentation (in barrel for the Cabernets). The wines were put into barrels previously used for 2/3 vintages earlier than usual, in November, and aged for 12 months.

### TASTING NOTES

Beautiful ruby-red colour with bluish highlights. Pure, intense, fruity nose with black cherry, blackberry, and blackcurrant aromas, underpinned by discreet oaky, vanilla and brioche notes. Starts out round and incredibly fruity on the palate, revealing melt-in-the-mouth, velvety tannins with no harshness, accompanied by a juicy texture. The long, powerful finish is redolent of ripe fruit. A delicious, instantly enjoyable wine.

### FOOD & WINE PAIRINGS

Entrecôte steak, duck breast, steak tartare and beef carpaccio, lamprey in Bordeaux wine sauce, and cep mushrooms panfried with parsley or in bordelaise sauce.

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### WINEGROWERS

Christian et Yoan Mariochaud



Stéphane Héraud  
(President of Vignerons de Tutiac)



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

**Production**  
50,000 bottles

**Recommended retail price**  
TOUT de Tutiac, Anqui,  
AOC Blaye Côtes de Bordeaux, rouge  
10 € TTC

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