

TOUT

GRAND VIN DE BORDEAUX

LE DARON

BLAYE CÔTES DE BORDEAUX

APPELLATION D'ORIGINE CONTRÔLÉE

Le Daron? “Bordeluche” (Bordeaux patois)
for the boss, patriarch – the man of the house!

A very rich wine, showcasing the freshness
brought by Malbec to the Merlot, which both thrive
in clay soils on an asteriated limestone plateau.



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% Malbec,
and a touch of Cabernet Franc

GEOGRAPHICAL ORIGIN

Anglade

SOIL

Shallow, early-ripening clay calcosols on asteriated limestone bedrock, less than 50 cm from the surface. This hard, fragmented limestone bedrock significantly restricts vine root growth and leads to early water stress. The vine roots have to pass through the fissures in the limestone bedrock to reach a meagre yet regular water supply. These soils thus produce early, continuous water stress before véraison (colour change) begins, lasting until the grapes have fully ripened. This results in small grapes with very thick skins and a high concentration of tannins and anthocyanins.

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

35 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

Garnet-red colour with brilliant purple highlights. Straightforward, elegant nose with oaky aromas, accompanied by notes of vanilla, toast, and cocoa. Fruity hints come to the fore including blackcurrant and other red berries. Starts out round on the palate with good grip and plenty of volume. Powerful, concentrated, well-structured mid-palate with overripe tannins and a bouquet featuring Virginia tobacco and eucalyptus, culminating in a very long aftertaste. All in all, a rich, generous wine, best decanted before serving

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, chocolate desserts, soft chocolate cake.

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WINEGROWERS

Céline Martineau



Hervé Cwiklinski



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

Production

18 000 cols

Recommended retail price

TOUT de Tutiac, Le Daron,
AOC Blaye Côtes de Bordeaux, rouge
15 € TTC

www.tout.vin