

TOUT

IN DE BORDEAUX

Pibale

BORDEAUX
APPELLATION D'ORIGINE CONTRÔLÉE

This is the name given to glass eels,
also known as elvers, in Southwest France.

A lively, elegant and complex wine
made from vines planted in Saint-Ciers-sur-Gironde,
on plots that form a balcony overlooking the estuary,
and carefully tended to by Bruno Matrat.



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

Merlot

GEOGRAPHICAL ORIGIN

Saint-Ciers-sur-Gironde

SOIL

The vines are grown on sloping ledges on the banks of the Gironde Estuary. Their topography provides both a generous water supply and good wind exposure, which help maintain the grapes in optimal condition until the early harvest at the end of August (in 2020). The brown soils of these hills comprise a 1-metre-thick clay-humus complex that helps nourish the vines. Their high macroporosity stimulates microbial life and promotes the mineralisation of organic matter. These conditions, combined with unrestricted water supplies, are conducive to the development of a dense leaf canopy.

VITICULTURE

Sustainable pruning, bud pruning, leaf thinning, green harvesting, and picking the grapes at peak ripeness early in the morning to preserve maximum freshness and aromatic potential. The large leaf canopy helps ensure good sugar levels and the synthesis of aroma precursors, to produce fresh, lively and fruity rosés.

YIELD

50 hl/ha

FERMENTATION AND AGEING

Cold stabilisation (14 days at 0°C) to enhance richness and optimise the aromatic potential, with lees stirring also contributing richness, volume and aromatic complexity to the grape juice. Fermentation lasting 12 days in temperature-controlled stainless-steel vats at 18°C. Ageing on fine lees in stainless-steel vats with weekly stirring. Very early bottling.

TASTING NOTES

Beautiful, bright and intense coral colour. The nose is very complex and expressive, combining citrus aromas with apricot, peach and red fruit notes. The palate is incredibly well-balanced with richness, volume and a slight sweetness. A fine and elegant bouquet dominated by red fruit notes (strawberry, raspberry) and enhanced by lime and pink grapefruit nuances. Wonderfully long citrus aftertaste.

FOOD & WINE PAIRINGS

Marinated chicken skewers, grilled vegetables “à la plancha”, eel with parsley and elvers, traditional Landes salad, beetroot purée, jumbo prawn risotto, duck à l’orange, peach salad, etc.

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WINEGROWER

Bruno Matrat

Thanks to Matthieu Cosse



Our consultant enologist, winegrower, wine lover, and renowned wine taster...

His support in creating our Tout wine range led us to challenge our methods, from the vine to the glass, reexamining our existing practices and experimenting with new approaches.

This wine is unfinned and unfiltered.

Production

15 000 cols

Recommended retail price

TOUT de Tutiac, Pibale,
AOC Bordeaux, rosé 10 € TTC

www.tout.vin