

TOUT

GRAND VIN DE BORDEAUX

ROUPIT

BLAYE CÔTES DE BORDEAUX

APPELLATION D'ORIGINE CONTRÔLÉE

Roupit? “Bordeluche” (Bordeaux patois)
for robin, a small bird recognisable
by its red breast!

A very rich wine, showcasing the freshness
brought by Petit Verdot to the Merlot, which both flourish
on limestone soils covered with gravel and pebbles.



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 % petit verdot

GEOGRAPHICAL ORIGIN

Eyrans and Cartelègue

SOIL

Deep, coarse-textured calcosol with pebbles under gravel topsoil. This soil retains warmth and is conducive to early ripening.

It also overlays a 2-metre deep hard, slightly fragmented, limestone bedrock.

This physical barrier limits the depth of the roots, promoting the gradual onset of moderate water stress from véraison (colour change) throughout ripening. This restricts the size of the grapes, boosting the synthesis of phenolic compounds and concentration of anthocyanins. The thick, deeply-coloured skins are highly tannic and aromatic.

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

Deep, concentrated ruby-red colour. The complex nose displays notes of red fruit compote, liquorice and spices combined with oaky notes reminiscent of mint and mocha.

Starts out full-bodied, fleshy, and generous on the palate with good concentration and fine, delicate tannins. The overall impression is well-balanced and fresh. Discreet red fruit and moorland aromas follow through on the palate. A lovely long aftertaste underpinned by ripe fruit aromas. All in all, a very subtle, elegant wine

FOOD & WINE PAIRINGS

Grilled or marinated game, entrecôte steak, duck breast, steak tartare and beef carpaccio, lamprey in Bordeaux wine sauce, farmhouse pâté, and mushrooms panfried with parsley or in bordelaise sauce.

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WINEGROWERS

Murielle Marchand



Laurent Mauvillain



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

Production

34 000 cols

Recommended retail price

TOUT de Tutiac, Roupit,
AOC Blaye Côtes de Bordeaux, rouge
12 € TTC

www.tout.vin