



SAUTERNES

Grape variety: Sémillon

Soils: Argile

Vinification: Aged in tank to preserve the fruit flavors and freshness.

Tasting notes: Golden-yellow colour. Nose of white and citrus fruits. Starts out beautifully on the palate, unveiling honey and citrus fruits notes mixed with hints of peach and apricot, going on to reveal excellent balance. Crunchy and juicy.

Wine pairing: Sushis, «foie gras», spicy food, blue cheese, desserts

Bottle size: 37.5 cl

By selecting the grape variety for each plot to suit its terroir and complying with strict specifications for each wine, les vignerons de Tutiac are able to offer you delicious, superb quality wines, vintage after vintage.



Tutiac! A cry that units us, we, who are 700 families of growers from both banks of the Gironde. We are Tutiac, and what brings us together is life, wine, human diversity and our fraternal spirit for cooperation. The years of time have slowly shaped our magnificent terroir of 6 000 hectares. One of the most beautiful, varied, nuanced, and most amazing vineyards of the world! It gives us everything because we work it with deep commitment, respecting its nature, and have done for generations. Bold, perseverant, obsessed by quality, this is undoubtedly our style, our way of making wines. Vibrant, honest and distinguished, they offer unique pleasures to gourmets throughout the world, with every expression and tradition of Bordeaux: from Blaye to Sauternes, via Bourg, Fronsac, the Médoc and the Graves... All of this is Tutiac, all of this is us.

BLAYE BOURG FRONSAC GRAVES MÉDOC SAUTERNES