



TUTIAC
TOUT BORDEAUX !

CHÂTEAU LA CROIX DE GUILLOT

BLAYE CÔTES DE BORDEAUX



Grape variety : 100% Merlot

Soils: Clay-limestone

Vinification and maturation: Aged for 12 months in barrels.



Tasting notes: Deep and dense ruby colour. The nose is expressive, with slightly woody, vanilla and toasted notes. We also notice a presence of red fruits. On the palate, the attack is ample, balanced while delivering supple tannins. There is an intense bouquet of red fruits. A wine full of nuance and subtlety revealing all its elegance.

Food pairings: Entrecote, duck breast and roast potatoes.

Capacity: 75 cl

A wine made in association with the winemaker Matthieu Cosse and the winegrowers Murielle and Bernard Marchand. Our philosophy is based on a careful and ultra-selective approach to the vineyard, illustrated by vinification in the vineyard. This approach allows us to accentuate the expression of our terroirs and to express its potential in an optimal way.



Pascal RIVEAU has been immersed in the winegrowing world since he was born: from playing after school to working in the vineyards later on, helping his parents...

Passionate about the environment, nature and hunting, he chose the profession of winegrower, which he has been practising since 1991, following in the footsteps of his father who had owned the estate since 1951.

Pascal Riveau manages 26 hectares of vines in the communes of Saint Androny, Anglade, Eyrans and Four. Very committed, he is now vice-president of the Tutiac winegrowers.

BLAYE BOURG FRONSAC GRAVES MÉDOC SAUTERNES

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