



TUTIAC

TOUT BORDEAUX !

CHÂTEAU GÉLINEAU

CÔTES DE BOURG

Grape variety : 100% Merlot

Soils: Clay-limestone

Vinification and maturation: Aged for 12 months in barrels.



Tasting notes: The nose is expressive, with lightly woody, vanilla and toasted notes. On the palate, the attack is ample. The wine delivers an intense bouquet of red fruits and supple tannins, enhanced by spicy notes. A wine full of nuance and subtlety revealing all its elegance.

Food pairings: Duck breast with honey, roast chicken with thyme. You can decant it one hour before tasting to let the aromas develop.

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.



Maryvonne Bebot and her husband Francis run the Château Gélineau estate, which was created by her great grandfather in the 1950s.

A fifth generation winegrower, this former pharmacy assistant decided to change her life and took over the family property with her father, who taught her the trade, in 1988.

Organised, active and direct, this self-taught woman is passionate about her work and enjoys working outdoors with her husband.

BLAYE BOURG FRONSAC GRAVES MÉDOC SAUTERNES

www.tutiac.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ - CONSOMMER AVEC MODÉRATION