



TUTIAC
TOUT BORDEAUX !

CHÂTEAU JEANROUSSE

FRONSAC

Grape variety : 100% Merlot

Soils: Clay-limestone

Vinification and maturation: Aged for 12 months in barrels.



Tasting notes: This wine has an intense colour. The nose is expressive, with notes of roasting and forest fruits. The palate presents a harmonious balance with a slight sweetness. This wine has a good length, revealing all its elegance.

Food pairing: This wine will go perfectly with a grilled rack of lamb, a roast, a gratin. You can also accompany it with cheese or gourmet desserts...

Capacity : 75 cl

A wine made in association with the winemaker Matthieu Cosse and the winegrower Emmanuelle Bordeille. 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.



Since 1938 and four generations, Château Jeanrousse has belonged to the Bordeille family.

Since 2006, Emmanuelle Bordeille has brought all her femininity to the production of Château Jeanrousse.

The Bordeille family has also been part of the cooperative model for four generations.

BLAYE BOURG FRONSAC GRAVES MÉDOC SAUTERNES

www.tutiac.com

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

