



TUTIAC
TOUT BORDEAUX !

CHÂTEAU SAINT AULAYE

BLAYE CÔTES DE BORDEAUX

Grape variety : 100% Merlot

Soils: Clay-limestone

Vinification and maturation: Aged for 12 months in barrels.



Tasting notes: This wine offers an intense colour tending towards a deep red. The nose is open, releasing notes of blueberry, raspberry and violet. Supple on the attack, this well-balanced wine offers a nice freshness with aromas of fresh fruit. Very nice structure with velvety tannins.

Food pairing: Duck breast confit or goose rilette. You can also accompany it with pressed cheese....

Capacity : 75 cl

A wine made in association with the winemaker Matthieu Cosse and the winegrower Stéphane Héraud. 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.



Stéphane Héraud took over the running of the château in 1993 after studies that did not prepare him for the winegrowing profession.

It seems that his attachment to the land and his desire to follow in the footsteps of his father and grandfather were stronger. Very involved in the Bordeaux wine industry, he has been the president of the Tutiac winegrowers' cooperative since 2005. A fervent activist, he upholds the values of Tutiac and the winegrowing profession.

BLAYE BOURG FRONSAC GRAVES MÉDOC SAUTERNES

www.tutiac.com