

# ORIGINES VERDOT BORDEAUX

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

**LOCATION AND LANDSCAPE** / Soil consists of clay-ironpan and sand resting on Perigord-sand. The compactness of the subsoil and coarse texture of the soil are particularly favourable for the development of Petit Verdot, which reveals its full aromatic potential in this wine.

**GRAPE VARIETY** / Petit Verdot

**WINE MAKING** / Traditional wine making. Grapes are placed in temperature-controlled stainless steel tanks. Fermentation will start after a cold maceration for about 3 days. After fermentation the wine is kept on the skins for an additional 15 days with one délestage.

After about 30 days, the wine is transferred into French oak barrels (100% new oak) for a maturation period of about 18 months.

**TASTING NOTES** / Deep ruby colour. The nose is complex associating fruity notes (blackcurrant, blueberry, plum) with liquorice, pepper and a touch of menthol. The wine is generous on the palate and well-structured with a nice tannic backbone. Aromas of black fruit coming through, underlined by elegant toasty notes. A wine to enjoy over the next eight to ten years.



With Agriconfiance Les Vignerons de Tutiace guarantee the transparency and traceability of their production and the use of environmentally-friendly methods to protect biodiversity and consumer health.

