

ORIGINES INTÉGRALE

BLAYE
CÔTES DE BORDEAUX

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

LOCATION AND LANDSCAPE / Selection of the best exposed rows, from the most beautiful parcels of the ORIGINES collection

HARVEST / Manual

GRAPES VARIETIES / Merlot, Cabernet Sauvignon, Petit Verdot

WINE MAKING / Entirely made in French oak barrels of 400 liters. It is only after a rigorous sorting of the grapes that all the berries were put in the barrels. Numerous punchings of the cap were necessary for an optimal maceration, as well as daily rolling of the barrels. The two fermentations, alcoholic and malolactic, take place in the barrels.

TASTING NOTES / Beautiful garnet color, deep and dense, with purple highlights. The nose, rich and complex, mixes aromas of ripe red fruits, licorice and grey pepper with subtle woody notes reminiscent of mocha, toast and roasting. The ample and suave attack gives way to a very well-balanced palate, with volume and concentration. The tannins, ripe and velvety, bring power in the middle of the mouth. The bouquet is complex and elegant with aromas of truffle, blackcurrant and black cherry and delicate notes of vanilla and coffee.



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