

ORIGINES AU PIN

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 / This concentrated, full-bodied Merlot is grown on clay-limestone terroirs at Lieu-Dit Le Pin, in the village of Anglade. Its location at the top of the slope guarantees optimum exposure to the sun and good drainage, resulting in moderate summer water stress. The resulting wine is superbly concentrated, with remarkable depth and aromatic richness.

GRAPE VARIETY / Merlot

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 15 months.

TASTING NOTES / The robe is lovely ruby-red in colour with purplish highlights. The bouquet is a model of elegance and finesse, with subtle blackcurrant and aromas, enhanced by hints of vanilla, liquorice, clove and some toasted notes. It is full-bodied and soft on the palate, with smooth tannins and a rich flavour features red berry fruit. This wine has a lingering finish.



TUTIAC
TOUT BORDEAUX

+33 5 57 32 48 33 / www.tutiac.com / e-mail : contact@tutiac.com