

ORIGINES SIX CHEMINS

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 100% Cabernet Sauvignon takes its name from the lieu-dit where Six Paths meet, located between vineyard and forest and welcoming many birds on their branches. These plots, on a soil of deep gravel allow a good water retention and an optimal maturity of the grapes.

GRAPE VARIETY / Cabernet Sauvignon

WINE MAKING / Traditionnal 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 30 days, the wine is transferred into French oak barrels for a maturation period of about 16 months.

TASTING NOTES / This wine has a beautiful deep garnet colour. It is powerful and shows a nice structure with an expressive blackcurrant and liquorice nose. On the palate, the wine is full-bodied with strong tannins and woody notes of mocha.

A wine to enjoy over the next eight to ten years.

FOOD AND WINE MATCHES / duck fillet, leg of lamb, beef stew. Perfect also to accompany a cheese platter.

