

ORIGINES TER POINTE

CÔTES DE BOURG

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 / The red gravel terroir restricts the vegetative growth of the vines for the benefit of the grapes, while a thick layer of pebbles ensures that the soil heats up rapidly in spring. Optimum ripening conditions enable the Malbec to reveal its full complexity.

GRAPE VARIETY / Malbec

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 12 months.

TASTING NOTES / Deep carmine red color with silver highlights. The nose is bold and reveals aromas of liquorice, violet and spices, enhanced by some slight woody notes of vanilla and coffee. On the palate this wine has a full-bodied attack and shows a nice concentration with soft and smooth tannins. The elegant and complex bouquet unveils aromas of black cherry, truffle and cocoa. Lingering finish with hints of mint and ripe fruits.

It will evolve nicely during the next five years



TUTIAC
TOUT BORDEAUX

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