

TOUT

GRAND VIN DE BORDEAUX

ADICHATS

BLAYE CÔTES DE BORDEAUX

APPELLATION D'ORIGINE PROTÉGÉE

2024 WHITE

In “bordeluche” (Bordeaux patois), Adichats (or adishatz) is used to say hello or goodbye.

At our estate in the heart of the Blaye region, we have always made lively, very fresh, full-bodied, aromatic, stylish Sauvignon Blanc wines.



Tout!
It's Bordeaux through
and through!
All its diversity,
elegance, richness...
It deserves its
reputation as one
of the world's most
outstanding terroirs!

**Tout reveals
the natural
expression of
selected
terroirs,
low yields,
gentle
fermentation,
long, careful
ageing, delicious
flavours and
good balance...**

BY THE
VIGNERONS
DE TUTIAC



**GRAPE VARIETY**

100 % sauvignon blanc

GEOGRAPHICAL ORIGIN

Saint-Palais

SOIL

Plots situated on a high, windy plateau overlooking the estuary with wonderful sun exposure.

The deep sandy-clay soils, held together by finely aggregated clay, provide high macroporosity throughout the topsoil.

The well-aerated aggregated clay provides optimum drainage and air circulation, which stimulates microbial life in the soil and promotes mineralisation of the organic matter. The soil thus optimises the vine's nutrition.

The unrestricted water supply is conducive to photosynthesis and good sugar levels, as well as the synthesis of concentrated aroma precursors.

VITICULTURE

Sustainable pruning, bud pruning, leaf thinning, green harvesting, and picking the grapes at peak ripeness early in the morning to preserve their intrinsic fruitiness and ensure that the wines achieve their full aromatic potential.

YIELD

50 hl/ha

FERMENTATION AND AGEING

Musts resulting from direct pressing and cold-stabilised at 2°C for 8 days (stirred 4 times a day), were cold settled, and then fermented, and aged for 7 months on fine lees in new 225-litre, medium-toast, French oak barrels (Centre France) produced by Burgundian and Bordeaux coopers. The lees were stirred 3 times a week until December and then once a week. The barrels were racked in April and bottling took place in May.

TASTING NOTES

Beautiful pale colour with lime-green highlights. The nose features broom flower and citrus (lemon) aromas, with pronounced minerality and notes of vanilla and brioche from barrel-ageing. The palate is incredibly well-balanced, displaying good freshness, as well as lovely volume and body. The aromatic complexity is dominated by citrus notes (grapefruit zest) and well-integrated oak. The aftertaste is wonderfully long.

FOOD & WINE PAIRINGS

Oysters, white asparagus from Blaye with herb mousseline, grilled salmon, poultry in a sauce, scallops, sweetbreads, and veal chops.

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Matthieu Cosse

Consulting oenologist

Production
36 000 cols

Recommended retail price
TOUT de Tutiac, Adichats,
AOP Blaye Côtes de Bordeaux, blanc 2024
10 € TTC

www.tout.vin