

TOUT

GRAND VIN DE BORDEAUX

ANQUI

BLAYE CÔTES DE BORDEAUX

APPELLATION D'ORIGINE PROTÉGÉE

2023 RED

Anqui? A colourful exclamation used for emphasis in “bordeluche” (Bordeaux patois)!

A truly rich, mainly Merlot wine with some perfectly ripe Cabernet Sauvignon, grown on clay soils to produce deep, fruity wines worth savouring!



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





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GRAPE VARIETIES

85 % merlot, 15 % cabernet sauvignon

SOIL

Deep clay soils on slopes where large shrinkage cracks form in summer. The vines are deep-rooted in these vertical fissures and extend new roots into the subsoil. When wet, particularly in winter, the clay expands, closing the macropores and destroying these roots as the soil dries out.

The root architecture of each vine is thus maintained in a constant tension between physical stress and regrowth. This promotes the gradual, early onset of moderate water stress, conducive to producing grapes with fine winemaking potential.

VITICULTURE

Sustainable pruning, bud pruning, leaf thinning, green harvesting. The high leaf canopy rapidly consumes the soil's water reserves by evapotranspiration and ensures an adequate leaf-to-fruit ratio, propitious to good concentration and extraction.

The grapes are picked early in the morning at optimum ripeness (slightly overripe), to preserve their intrinsic fruitiness and full aromatic expression.

YIELD

45 hl/ha

FERMENTATION AND AGEING

The grapes from each plot were fermented separately (1 vat = 1 plot) with 72-hour cold pre-fermentation maceration (10°C), vatting at 26°C for 17 days with daily pumping over, "quick" malolactic fermentation (in barrel for the Cabernets). The wines were put into barrels previously used for 2/3 vintages earlier than usual, in November, and aged for 12 months.

TASTING NOTES

Beautiful ruby-red colour with bluish highlights. Pure, intense, fruity nose with black cherry, blackberry, and blackcurrant aromas, underpinned by discreet oaky, vanilla and brioche notes. Starts out round and incredibly fruity on the palate, revealing melt-in-the-mouth, velvety tannins with no harshness, accompanied by a juicy texture. The long, powerful finish is redolent of ripe fruit. A delicious, instantly enjoyable wine.

FOOD & WINE PAIRINGS

Entrecôte steak, duck breast, steak tartare and beef carpaccio, lamprey in Bordeaux wine sauce, and cep mushrooms panfried with parsley or in bordelaise sauce.



Matthieu Cosse

Consulting oenologist

This wine is unfinned and unfiltered wine in order to retain its organoleptic profile and well-integrated texture.

Production
27 000 bottles

Recommended retail price

TOUT de Tutiac, Anqui,
AOP Blaye Côtes de Bordeaux, rouge 2023
10 € TTC

www.tout.vin