

TOUT

VIN DE BORDEAUX

MARIOLE

BORDEAUX

APPELLATION D'ORIGINE PROTÉGÉE

WHITE 2024

Mariole? “French patois”
for a playful nod to the art of living,
blending mischief with the charm
of the terroir.

On the banks of the Estuary,
Sauvignon joins forces
with Colombard to reveal a soft,
fruity, and easy-drinking wine,
gently caressing the palate
with its smooth notes and
a hint of freshness.

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...**



VIN DE BORDEAUX

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Sur les berges de l'Estuaire,
le Sauvignon s'unit au Colombard pour
dévoiler un vin tendre, fruité et gouleyant,
caressant le palais de ses notes douces
et sa petite pointe de fraîcheur.

2024

BY LES
VIGNERONS
DE TUTIAC





GRAPE VARIETIES

70 % sauvignon blanc, 30% colombard

SOILS

Parcels with excellent exposure. The deep sandy soils, with their excellent drainage and airy structure, provide ideal conditions for white wine production. Their low water retention helps regulate vine vigour, promoting a gradual and even ripening of the grapes. This balance preserves a lovely freshness while enhancing an intense aromatic expression, marked by ripe fruit and citrus notes. The harmony between acidity and roundness gives the wines a generous and elegant palate, highlighting the finesse imparted by this unique terroir.

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

The overripe grapes were harvested during a latenight harvest on September 17th and 18th. After direct pressing in a pneumatic press, fermentation in stainless steel tanks was carried out at 18°C, with a controlled halt to preserve the wine's optimal balance, resulting in 25 g/L of residual sugar.

TASTING NOTES

An ultra-pale yellow hue with pastel reflections—a rare shade for this type of wine, reflecting its finesse. The nose is intense and complex, opening with refined aromas of Granny Smith apple, intertwined with exotic nuances.

On the palate, the balance between sweetness and crisp freshness is striking. A light, silky attack gives way to flavours of white-fleshed fruits such as pear and peach, complemented by a subtle hint of hazelnut that adds depth and complexity. The finish is beautifully long, extending the tasting experience with a delicately tangy and indulgent persistence.

A harmonious wine that masterfully combines finesse and balance between sweetness and vibrancy.

FOOD & WINE PAIRINGS

Semi-cooked foie gras with apple compote, sea bass ceviche with citrus, farm-roasted poultry with honey and delicate spices, apple dessert, pear and vanilla entremets...

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Matthieu Cosse
Consulting oenologist

Production

12 000 cols

Recommended retail price

TOUT de TutiAc, Mariole,
AOP Bordeaux, white 2024
10 € TTC

www.tout.vin