



TUTIAC
TOUT BORDEAUX !



CAP FRAICHEUR

IGP ATLANTIQUE

Grape variety : Merlot, Sauvignon Blanc

ALC: 9%

Winemaking: To make this low-alcohol wine a fresh, pleasant and thirst-quenching drink.

We harvested when the grapes were ripe, preserving all the aromatic potential in each berry, to obtain fresh fruit characteristics.

The usual fermentation carried out by selected strains of yeast, enables us to transform these aroma precursors, into unique aromas derived from the fermentation.

Ageing on the lees (which is usual for all our wines) intensifies the roundness and length on the palate.

Early bottling in December locks in the maximum number of aromas and preserves freshness.

Tasting Notes: A beautiful, luminous pale pink colour. The nose is fruity and aromatic, with hints of citrus fruit (pomelo, wild strawberry). There are hints of tart, English sweets.

On the palate, this rosé is fruity and light, with an intense citrus flavour (pink grapefruit) and hints of redcurrant.

Food and wine pairing: Ideal as an aperitif, it goes perfectly with summer salads, chicken kababs, sushi or fruit desserts.