



CHÂTEAU DE TRACY

depuis 1396

POUILLY-FUMÉ

Château de Tracy

In order to fully express all the character of our terroirs, the vineyard is conducted in Biodynamics, bringing a particular care to the balance of the soils, the vine and the ecosystem. Our vines are also in the last year of organic conversion (Ecocert)

PRESENTATION

Appellation	POUILLY FUME
Name	CHATEAU DE TRACY
Proprietor	Comtesse A. d'Estutt d'Assay
Geographic situation	TRACY SUR LOIRE
Vineyard site	Slopes overlooking the Loire
Exposure	South-West
Soil	Flint, kimmeridgian marls, limestone
Variety	Sauvignon Blanc
Average age of the vines	30 to 68 yo
Natural ABV	13,09 °
Acidity	4.84 g/l
Vinification	600 hl in concrete and vats
Dry extract	23 g/l
Residual Sugars	0.85 g/l

Vintage & Harvest

The rather dry and mild winter will evolve towards a month of April alternating rain and sun, which will ideally accompany the awakening of the vine. An early budburst of the plant will experience some limited damages due to a few spring frosts, however thanks to a certain level of humidity, the still underdeveloped buds will remain generally preserved. A dry and hot period follows in May, interspersed with 50 mm of rain, which will provide ideal conditions for flowering.

Intense sunshine and high temperatures will accompany rapid development of the vine, but a beneficial rain will bring another 45 mm in June. The summer will follow this trend with some concerns due to the heat waves, which will each time be tempered by rains in July and August, thus leaving no visible sign of stress on the foliage when the first maturities arrive.

The harvest will take place at a steady pace in order to capitalize on as much freshness and acidity as possible. The pickers will make several passages on certain plots to refine the precision of the maturities, sort the beautiful bunches, before a final table sorting on arrival. Slow and gentle presses lasting several hours with separation into three juices, then fermentation in stainless steel and cement vats. Long aging on fine lees before bottling.

The wine :

Eye: Pale yellow, shiny.

Nose: The first nose is delicate on white fruits and white flowers. On opening, the nose intensifies with notes of lively citrus followed by fresher notes of boxwood, hawthorn, elderflower and white pepper. Continuing the aeration, appear delicious aromas of crunchy peach and nectarine.

Palate: The attack is ample at first, with notes of ripe citrus fruit as lemon and bergamot, then moving towards a juicy framework of yellow fruit (peach) to finish with more floral hints that bring overall elegance. The final is long, clean, saline on the peach coulis.

