



CHÂTEAU DE TRACY

depuis 1396

POUILLY-FUMÉ



La Dame de Tracy 2022

Nature Brut – Extra Dry – No Sugar

In 2014, Château de Tracy was awarded level 3 of the High Environmental Value certification, in recognition of its virtuous philosophy and cultivation methods that respect the natural balance.

PRÉSENTATION

Appellation	Vin de France – Without appellation
Name	CHÂTEAU DE TRACY
Owner	Comtesse A. d'Estutt d'Assay
Geographic location	TRACY SUR LOIRE
Vineyard Situation	Situated north of de Saint-Andelain and hilly spot.
Exposure	South
Soil	Clay & Fines Lime stones (Portlandien)
Grape	100% Chardonnay
Alcohol %	12.31 °
Sugar	Residual sugar (Glucose+fructose) : 0.30 g/l
Total dry extract	19 g/l

What could be more magical than taking advantage of the 2022 vintage to revive these historic bubbles produced at the beginning of the last century at Château de Tracy?

This cuvée is a tribute to our mother, Jacqueline Destutt de Tracy, who, with our father, revived the Château's vineyards in 1954, and who now enables us to make this cuvée using the traditional method, resolutely geared towards gastronomy.

The Vintage & The Harvest

Overall, the year was marked by a relatively dry climate, starting in winter. This naturally limited yields, helping to add texture to the grapes. Although the vines received 30% less water than the previous year, the vintage did not experience any real excesses (drought, heatwave), resulting in some magnificent balances (sugars/acids).

Our only parcel (less than 1 ha) of Chardonnay is planted on a fine vein of fine-grained limestone from the Barrois (Portlandian). These magnificent brown soils are sought after for their ability to retain mineral elements and usable water reserves, and to stimulate a dense, deep root network.

The grapes are harvested by hand in small crates and gently pressed, with the first juices selected for their purity. Natural settling, alcoholic fermentation in stainless steel vats, then foaming in the bottle using the 'Traditional Method'. Disgorgement takes place between 14 and 18 months on lath in the cellar.

The Wine



Visual: Golden yellow with golden highlights, brilliant. Fine to medium bubbles.

Nose: The first nose presents notes of tangerine and vanilla. The profile then opens up to greedy aromas of brioche and French toast. Notes of dried fruit such as fresh hazelnut complete the picture.

On the palate: The attack is fresh. The palate is mineral with floral notes (hawthorn) but also hints of dried fruit (hazelnut, almond) and nougat. The finish is saline. Good aromatic persistence.

