

Château de Tracy 2023

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.

Presentation

Appellation	POUILLY FUMÉ
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	40 to 70 yo
Natural ABV	13,09 °
Acidity	4.84 g/l
Vinification	In concrete and stainless steel
Dry extract	23 g/l
Residual Sugars	0.85 g/l

Selected amongst some of the oldest vines in Pouilly-Fumé, Château de Tracy 2023 admirably represents two of the great terroirs of the appellation : Limestones, including Kimmeridgian Marls (volume, texture) and Flint (depth, mineral, salinity).

Vintage & Harvest

2023 reminds us the magnificent balances of ancient times. A weather without excess of heat nor drought, rather exceptional until the harvest, allowed us to refine Sauvignons of a great purity, imbued with mineral and a delicate salinity.

The winter of 2022-2023 offered a cold and wet weather, providing very good water reserves. At the end of february, temperatures rise, bringing an earlier spring and a rapid start of the vines.

The first half of spring, well endowed with rain, will be followed by a milder period between May and June, which will greatly reduce the pressure of the vines. Summer will see a few episodes of rain, with alternating periods of very good weather. This will preserve a more than satisfactory sanitary state of the plant, with very good yields potentials, which will contribute to forging the balance of this vintage.

The state of the Sauvignons harvested offers remarkable freshness, with a rather dry wine, accentuating the mineral. We can feel the historical profiles of Pouilly-Fumé, where on certain vats, develop "smoky" notes as we perceived in great vintages such as 2014, or 2016. At the tasting, the wine is pure, the Sauvignon that have experienced only a very little stress, easily develops a great aromatic richness, both floral and delicious, with a beautiful intensity of fruit.

The wine :

Eye: Pale yellow, slightly golden reflections, shiny.

Nose: The first nose is intense with notes of boxwood and fresh grapefruit. The opening reveals a beautiful variation of white fruits (coconut, white peach). Following, notes of white pepper and basil bring complexity, then a juicy and more exotic background peppers on mango and guava.

Palate: The attack is ample. The mouth is fresh, salivating. In the foreground, notes of fresh citrus fruits such as grapefruit and yuzu appear. Next, come beautiful grilled and roasted hints. The mouth is full, textured. A hint of bitterness on the citrus zest, gives a beautiful gastronomic dimension to the whole. Very elegant length on exotic fruit, whose freshness is supported by a delicate salinity.

