



CHÂTEAU DE TRACY

depuis 1396

101 Rangs 2019

In order to fully express all the dimensions of our terroirs, the entire 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 FUMÉ
Name	CHÂTEAU DE TRACY
Proprietor	Comtesse A. d'Estutt d'Assay
Geographic situation	TRACY SUR LOIRE
Vineyard site	On the hill above Tracy, facing South West
Soil	Clay with flint
Variety	Sauvignon Blanc
Vineyard age	Parcel planted in 1954
Yield	35 hl/ha
ABV	14.32%
Residual sugars	0.45 g/l (glucose & fructose)
Dry extract	23 g/l

The grapes of the '101 Rangs' ('101 Rows') undergo strict selection and are picked only from the oldest Sauvignon plants in the Château's oldest vineyard.

This unique parcel is situated on one of our finest flint soils. The production in 2019 was very small, at only 6,878 bottles.

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

Appearance: Golden reflections, brilliant.

The nose: The first nose is very intense on boxwood, blackcurrant bud and the sweet almond. At the opening, we perceive more fruity notes of fresh citrus fruits, especially lemon. By continuing to breathe, we move on to a richer profile: candied orange and apricot jelly followed by fresh notes of green pepper and basil.

The palate: The attack is very frank, dominated by citrus fruits and more exotics notes of mango. The acidity rises gradually to offer a mineral chiselled palate evolving on hints of borage. The finish is very saline, floral with a very nice length.

