TRACY & CIE

Chenin Blanc

LES MARNES

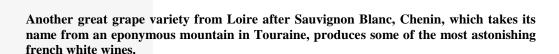
2023



DénominationIGP Val de LoireProducerTracy & Cie

Terroir Marls, Flint & Clay from the rivers of Loire, on a subsoil of Turonien limestone (Tuffeau)

Variety Chenin Blanc Acidity 3.57 g/l
Natural ABV 12 °



Draining Soils, Flint, then the presence of Tuffeau in depth, form a precious substrate to develop an incredible aromatic palette.

Vintage & Harvest:

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.

The end of the harvest will offer very beautiful days, which will allow the Chenin (a late maturing grape variety) to benefit from the freshness of the flint on the banks of the Loire, to ripen slowly and serenely. These last few days will have a positive impact on the richness and the diversity of the bouquet on this vintage.

Fermentation at low temperature (13-16 $^{\circ}$ c), carried out for 2/3 in stainless steel vats and for 1/3 in burgundian pieces of 228 L (over 3 years old). The alcoholic fermentation continued during the winter and on some pieces until spring, until the balance (sugar-alcohol-acidity) was natural reached.

The wine:

Shiny, golden highlights

The first nose is expressive revealing the fruit and smoky hints

Silky, structured, it develops a wide aromatic bouquet: juicy apricot, fresh pear, quince, candied orange, plum as well as delicate notes of smoke that we perceived on the nose. The structure is rich, of a good length, nicely highlighted by a beautiful minerality which brings complexity and a certain finesse of the whole.