



# CHÂTEAU DE TRACY

depuis 1396

POUILLY-FUMÉ

## Haute Densité 2023

**\*To fully express all the character of our terroirs, the vineyard is conducted as natural as possible, 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



<b>Appellation</b>	<b>Pouilly-Fumé</b>
<b>Name</b>	<b>Château de Tracy</b>
<b>Vineyard Location</b>	<b>Plateau of « Champs de Cri »</b>
<b>Exposure</b>	<b>South-West</b>
<b>Soil</b>	<b>Kimmeridgian and Portlandian limestone</b>
<b>Area</b>	<b>1 ha</b>
<b>Grape variety</b>	<b>Sauvignon</b>
<b>Average age of the vines</b>	<b>20 years</b>
<b>Yield</b>	<b>3 bunch per plant</b>
<b>Alcohol content</b>	<b>13.04 °</b>
<b>Acidity</b>	<b>4.45 g/l H2SO4</b>
<b>Dry extract</b>	<b>20 g / L</b>
<b>Residual sugar</b>	<b>0.45g/L</b>

“Haute Densité” represents a very small plot planted on one of the best quality terroirs (Kimmeridgian) of the Château de Tracy. The high density of plantation is a unique way of growing grapes in the Appellation, giving a rare complexity and texture to our Sauvignons. Only 3880 bottles have been produce on 2023.

### Viticulture & vintage

The wine comes from vines planted at very high density (up to 18,000 vines per hectare, whereas the common density for the appellation is between 7,000 and 9,000). Competition between the plants is thus stronger pushing the vine to draw their reserves much deeper (the terroir effect is consequently amplified). Vigor is controlled and the feet plant are more robust. It is the result of long-term research and important rigorous viticulture manual work. Each plant produces between 2 or 3 bunches maximum, meaning that 1 plant produces only 1 glass of wine. The grapes obtained are very concentrated and of a significant complexity.

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.

### Tasting notes

**The eye :** Pale yellow, silvery and shiny.

**The nose :** The first nose is very intense with exotic notes (passion fruit, pineapple) on a fresh background evoking boxwood. We also perceive some aging notes such as vanilla and coconut. At the opening, the profile is spicier, with hints of pepper and ginger, complemented by citrus and fresh fig.

**The Mouth:** The attack is salivating, first on the spices like ginger that we nicely perceived on the nose. The aroma then becomes more complex with fresh fig, almond, bergamot and lemon. The slightly tannic and juicy finish lingers with delicate notes of citrus zest, bringing its gastronomic dimension to the wine.

