

# CHÂTEAU DE TRACY

# Haute Densité 2015

## **PRÉSENTATION**

POUILLY FUMÉ **Appellation** CHÂTEAU DE TRACY Name **Proprietor** Comtesse A. d'Estutt d'Assay Geographical location TRACY SUR LOIRE Vinevard location Plateau of « Champs de Cri »

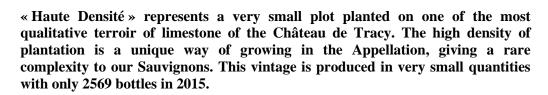
**Exposure** South-west

Soil

Kimmeridgian & Portlandian limestone **Grape variety** Sauvignon Blanc

Average age of the vines 15 years

20 hl/ha 12.62° Alcohol content 4.41 g/l Acidity



### WINE GROWING PRACTICES

This wine is produced from vines planted in high density (17 000 vines per hectare: the standard density for the appellation is 7 000 vines per hectare). Competition between the vines is therefore greater. As each plant has to draw its reserves from deep within the soil, the roots plunge deeper, increasing consequently the contact with the stone (more "terroir" effect in the wine). Vigorous growth is controlled and the plants are healthier.

The specific pruning of the plants is the result of rigorous research and intensive work on the vines (such as disbudding and thinning out of leaves). The vegetation is less dense, far less vulnerable to disease and each plant bears a maximum of two or three bunches. The resulting grapes have a very concentrated and complex flavours.

#### **VINIFICATION**

The harvest took place on the 4th of September 2015. Grapes were slowly and gently pressed to obtain the highest quality must. The wine was matured in oak barrels (500 liters) for a period of 9 months, with regular stirring of the lees.

#### THE WINE

Appearance: Pale yellow with golden highlights

The nose: Rich and complex, it opens on aromas of pear, eucalyptus, licorice and rare wooden essences. After a short time in the glass, some "sunny flavours" appear: peach, fresh pineapple, mango, sweet grapefruit.

Palate: The first sensation is finesse but vivacity. The attack is sharp, fleshy, developing citrus, vanilla aromas and pepper.



