



CHÂTEAU DE TRACY

Haute Densité 2015

PRÉSENTATION

Appellation	POUILLY FUMÉ
Name	CHÂTEAU DE TRACY
Proprietor	Comtesse A. d'Estutt d'Assay
Geographical location	TRACY SUR LOIRE
Vineyard location	Plateau of « Champs de Cri »
Exposure	South-west
Soil	Kimmeridgian & Portlandian limestone
Grape variety	Sauvignon Blanc
Average age of the vines	15 years
Yield	20 hl/ha
Alcohol content	12.62 °
Acidity	4.41 g/l



« Haute Densité » represents a very small plot planted on one of the most qualitative terroir of limestone of the Château de Tracy. The high density of plantation is a unique way of growing in the Appellation, giving a rare complexity to our Sauvignons. This vintage is produced in very small quantities with only 2569 bottles in 2015.

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.

