



# CHÂTEAU DE TRACY

*depuis 1396*

POUILLY-FUMÉ

## Mademoiselle de T 2022

In order to fully express all the character of our terroirs, the 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



<b>Appellation</b>	<b>POUILLY FUME</b>
<b>Name</b>	<b>CHATEAU DE TRACY</b>
<b>Owner</b>	<b>Comtesse A. d'Estutt d'Assay</b>
<b>Geographical location</b>	<b>TRACY SUR LOIRE</b>
<b>Location of the vineyard</b>	<b>On the slopes near the Loire South-West exposure</b>
<b>Soil</b>	<b>Sands and Kimmeridgian rock</b>
<b>Grapes</b>	<b>Sauvignon Blanc grape</b>
<b>Alcohol</b>	<b>Natural degree 13.18 °</b>
<b>Acidity</b>	<b>Total acidity 3.59 g / l</b>
<b>Maturing</b>	<b>Aging 320 HL aged in stainless steel &amp; concrete vats</b>
<b>Total dry extract</b>	<b>19 g / l</b>
<b>Residual sugar</b>	<b>0.54 g/l</b>

Such as 2018 or 2019, 2022 offers a magnificent expression of a solar vintage, resulting from a rather dry climate contributing to a remarkable sanitary state of the crop. The Sauvignon is juicy, fleshy with frank aromatics.

### 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

**Eye:** Pale yellow, golden reflects, bright.

**Nose:** The first nose is expressive on lime. The wine opens with varietal notes of boxwood and elderflower. Thereafter, it develops more fruity frame, on the citrus then on exotic fruits with notes of mango and passion fruit. Some delicate hints of white fruit nicely that complexifies the whole.

**Palate:** The attack is ample. The palate is lively, structured on notes of grapefruit and lemon, then develop more gourmet notes of mango coulis. Very nice length on white pepper and lemon zest.

