



CHÂTEAU DE TRACY

depuis 1396

POUILLY-FUMÉ

Mademoiselle de T 2023

In order to fully express all the character of our terroirs, the entire vineyard is conducted in **Biodynamics**, bringing a particular care to the balance of the soils, the vine and the ecosystem.

Presentation



Appellation	POUILLY FUMÉ
Name	CHATEAU DE TRACY
Owner	Comtesse A. d'Estutt d'Assay
Geographical location	TRACY SUR LOIRE
Location of the vineyard	On the slopes near the Loire South-West exposure
Soil	Sands, Clay and Kimmeridgian rocks
Grapes	Sauvignon Blanc
Alcohol	12.18 °
Acidity	Total acidity 3.30 g / l – ph 3,27
Maturing	Aging 320 HL aged in stainless steel & concrete vats
Total dry extract	18 g / l
Residual sugar	0.37 g/l

2023 reminds us the magnificent balances of ancient times. A weather without excess of heat nor drought, rather exceptional until the harvest, allowed us to refine Sauvignons of a great purity, imbued with mineral and a delicate salinity.

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. This will preserve a more than satisfactory sanitary state of the plant, with very good yields potentials, which will contribute to forging the balance of this vintage.

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.

The Wine

Eye: Pale yellow, golden reflects, bright.

Nose: The first nose is powerful with notes of anise, fennel on a smoky frame. After a short breathe, lively notes of fresh citrus, lime and blood orange dominate, complemented by white pepper and almond powder, on a more floral background lasting on lily.

Palate: The attack is ample and rich. The palate is fresh, citrus dominates with blood orange continuing on a more exotic framework with mango. The saline, juicy finish offers delicate smoky hints.

