

TRACY & CIE

P i n o t N o i r

L E S M A R N E S

2023

Presentation

Dénomination	Vin de France
Proprietor	Tracy & Cie
Terroir	Marls, Limestone, Clay and Silt
Variety	Pinot Noir
Natural ABV	13,33 °
Acidity	3.13 g/l
Vinification	Stainless steel
Dry extract	32 g/l
Residual Sugars	3.70 g/l

2023 reconnects with the historical profiles of the Center Loire. A climatology without excess, contributed to a remarkable sanitary state of the crop, that forged a Pinot Noir of a great freshness, juicy, textured with powerful aromas of red fruits and pepper.

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.

On each plot, the rows were stripped of the leaves, and a green harvest has been applied in order to stimulate maturity and a yield control.

Only the beautiful bunches are selected followed by a cold pre-fermentation maceration. The juices are punched daily during the alcoholic fermentation. The malolactic will naturally follow when the spring temperatures return, followed by very light filtration before bottling.

The sanitary state of the harvested Pinot Noirs, offers very good concentration with a rather dry wine, of a great vivacity. The berries having benefited from very good phenolic maturity, develop delicate tannins. Form an aromatic side, having experienced nearly no stress, the must developed purity and a great aromatic richness.

The wine

A fine Pinot Noir that surprises by an intense bouquet of red fruits mixing juicy notes of raspberry, freshly crushed strawberry, and vanilla. The mouth shows a very pleasant structure and a nice concentration. The finish is clean, precise, pleasantly complexified by more ripe fruit, delicately followed by intense spicy notes. To keep between 3 - 5 years.

Tracy & Cie

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