

# TRACY & CIE

Argiles à Silex

2024

## PRÉSENTATION

<b>Appellation</b>	<b>POUILLY FUMÉ</b>
<b>Name</b>	<b>Argile à Silex</b>
<b>Owner</b>	<b>Tracy &amp; Cie</b>
<b>Location</b>	<b>TRACY SUR LOIRE</b>
<b>Vineyard</b>	<b>All around the hill of Saint-Andelain</b>
<b>Exposition</b>	<b>Sud-Ouest</b>
<b>Sol</b>	<b>Silex, limestone, marls, sands</b>
<b>Cépage</b>	<b>Sauvignon Blanc</b>
<b>Degré naturel</b>	<b>12.50 °</b>
<b>Acidité</b>	<b>4.84 g/l</b>
<b>Elevage</b>	<b>Stainless steel tanks</b>
<b>Extrait sec total</b>	<b>23 g/l</b>
<b>Sucres résiduels</b>	<b>0.85 g/l</b>

The vintage 2024 will be remain as one of the most complex in terms of rainfall and therefore mildew pressure. Despite the difficulty of such weather, the wines will offer magnificent profiles with very beautiful aromatics and incredible freshness.

## Vintage & Harvest:

Winter 2024 ends early with remarkable mildness from the month of February, which will, quite simply, offer the earliest bud burst in the last 60 years, at the very beginning of April for Sauvignon Blanc.

This period very quickly gives way to a cooler phase, which will generate significant risks of frost, particularly in the Pouilly-Fumé vineyard. Spring will continue in humid conditions which will complicate the works in the vines and promote a rare precocity and consequently virulence of mildew. From June 19 to 22, there will be 40 to 130 mm of rain in full bloom, which will cause runoff and significant losses. Like all winegrowers, we will wait for a change in the weather which will not arrive until August, painfully favoring veraison around the 15th.

The return of rainy weather from the beginning of September will still require a little patience to obtain the necessary maturity. The harvest will begin in the second half of the month.

Despite the very low harvest -92% at Château de Tracy, the harvest nevertheless offers good quality, very aromatic juices. The completed fermentations offer profiles of very nice freshness reminiscent of the 2021 vintage.

## The wine:

**Eye:** Pale yellow, slightly golden reflections, shiny.

**Nose:** The first nose is intense with notes of boxwood and fresh grapefruit. The opening reveals a beautiful variation of white fruits (coconut, white peach). Following, notes of white pepper and basil bring complexity, then a juicy and more exotic background peppers on mango and guava.

**Palate:** The attack is ample. The mouth is fresh, salivating. In the foreground, notes of fresh citrus fruits such as grapefruit and yuzu appear. Next, come beautiful grilled and roasted hints. The mouth is full, textured. A hint of bitterness on the citrus zest, gives a beautiful gastronomical dimension to the whole. Very elegant length on exotic fruit, whose freshness is highlighted by a delicate salinity.



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