



CHÂTEAU DE TRACY

depuis 1396

POUILLY-FUMÉ

Grand Bois 2022

PRESENTATION

Proprietor	Comtesse A. d'Estutt d'Assay
Geographic situation	TRACY SUR LOIRE
Vineyard site	Slopes overlooking the Loire
Exposure	South-West
Soil	100% Flint
Variety	Sauvignon Blanc
Average age of the vines	More than 70 years
Natural ABV	13,09 °
Acidity	4.84 g/l
Dry extract	23 g/l
Residual Sugars	0.85 g/l

Grand Bois is a selection inside the selection. It represents a small hectare hand-picked inside one of our most famous and qualitative vineyard called "101 Rangs". Such vines are generally used for bringing the complexity in our historical wine "Château de Tracy". The terroir is 100% Silex and the vines represent one of the oldest one in Pouilly-Fumé, exceeding an average of 70 years old. Very early after the fermentation, this small tank has shown something special, something unique, something truly elegant. Grand Bois will be a "collector", as it will be produced only one time on this superb vintage.

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: Golden yellow, very shiny.

Nose: The first nose develops notes of toasted buns. Soon after a short breathe, the nose shows a rich bouquet of stewed mango, then passion fruit, and candied pineapple.

Palate: The attack is subtle at first, with generous notes of exotic fruits. The texture is crisp developing sweeter notes such as brioche and caramel. The final is long and fresh nicely embellish by few lively toasted zest of citrus that bring a very noble bitterness that contributes to the beautiful complexity of the whole.

