



CHÂTEAU DE TRACY

101 Rangs 2015

PRESENTATION

Appellation	Pouilly-Fumé
Name	Château de Tracy
Owner	Comtesse A. d'Estutt d'Assay
Geographical Location	Village of Tracy sur Loire
Vineyard Location	Hill overlooking Tracy sur Loire
Exposure	South-West facing
Soil	Clay and flint
Grape variety	Sauvignon Blanc
Average age of the vines	61 years old
Yield	35 hl/ha
Alcohol content	14.18%
Acidity	4.55 g/l

101 Rangs is a very careful selection of grapes picked from the oldest vines around the Château, grown on one of our best terroir of Flint. The production is very small with only 1500 to 2000 bottles depending on the year.

VINIFICATION

The manual harvest took place on 22nd September 2015. The grapes went through a rigorous selection twice, once in the vineyard and again in the cellars, before being slowly and gently pressed to obtain the highest quality must.

50% of the wine was vinified and matured in 500 litre oak barrels for 9 months, while the remainder was aged in stainless steel vats with regular stirring of the lees. After 9 months both part were blended to obtain a harmonious wine.

THE WINE

Appearance: Pale yellow with pink gold reflects.

The nose: is very fresh, starting with a varietal register, fern, rhubarb, and a nice minerality. After a short breathe, appear some floral scents such as broom, elderflower and thrush.

Palate : The mouth is massive and chiselled, filled by intense exotic fruits flavours, coconut, toasted almonds and thrush. This vintage shows an accurate balance between the flesh and the acidity, offering a delicate lemony and salty finish (terroir of Flint).

