



CHÂTEAU DE TRACY

Château de Tracy 2017

PRESENTATION



Appellation	POUILLY FUMÉ
Name	CHÂTEAU DE TRACY
Proprietor	Comtesse A. d'Estutt d'Assay
Geographic situation	TRACY SUR LOIRE
Vineyard site	on slopes overlooking the Loire
Exposure	South west
Soil	Flint and Kimmeridgian limestone
Variety	Sauvignon Blanc
Natural ABV	13.66 °
Acidity	4.11 g/l

Characterized by a limited harvest due to the frost during springtime, a very specific attention has been paid to this 2017 vintage. In order to obtain the best potential of this rather unpredictable vintage, selections of grapes have been made from a more restricted basis, essentially concentrated on the best terroirs. A vintage of a rare and complex aromatic palette with a firm identity. Textures are distinct, delicate, combining precision with purity.

HARVEST

The campaign started with a contrasted winter (negative temperatures in January, followed by a mild spring as early as march), which has favored a budburst at a particularly early stage. In April, an important wave of cold weather has led to exceptional freezing conditions, affecting more than 50% of the future crops. The flowering took place in optimal conditions, stimulated by rather fresh temperatures as well as low rainfall conditions which has lasted until August. During summertime, a period of relative dryness has naturally favored and maintained very healthy conditions of the vineyard. Harvesting of the grapes started during the first week of September (early vintage) which has enabled us to obtain an interesting maturity of berries.

THE WINE

Appearance: pale gold with bright golden highlights

Nose: very intense. First notes are quite fresh: lemongrass, green pepper and elderflowers. On aeration, fruity notes are being revealed in which exotic fruits such as fresh mango, passion fruit are melted within a chiseled lemon frame. The finish is floral and salty, offering a great complexity to the wine.

Palate: the attack is smooth, showing a nice volume, it recalls the fruity pallet found on the nose. Then acidity progressively rises, giving a delicate tangy touch to the wine with a lemon, mineral and salty frame. The long finishing remains on this tangy taste, highlighting the wine as a whole.

