



CHÂTEAU DE TRACY

depuis 1396

POUILLY-FUMÉ

Château de Tracy 2023

In order to fully express all the character of our terroirs, the vineyard is conducted in Biodynamics, bringing a particular care to the balance of the soils, the vine and the ecosystem.

Presentation:

Appellation	POUILLY FUMÉ
Name	CHATEAU DE TRACY
Proprietor	Comtesse A. d'Estutt d'Assay
Geographic situation	TRACY SUR LOIRE
Vineyard site	Slopes overlooking the Loire
Exposure	South-West
Soil	Flint, kimmeridgian marls, limestone
Variety	Sauvignon Blanc
Average age of the vines	40 to 70 yo
Natural ABV	13,09 °
Acidity	4.84 g/l
Vinification	In concrete and stainless steel
Dry extract	23 g/l
Residual Sugars	0.85 g/l

Selected amongst some of the oldest vines in Pouilly-Fumé, Château de Tracy 2023 admirably represents two of the great terroirs of the Appellation : Limestones, including Kimmeridgian Marls (volume, texture) and Flint (depth, mineral, salinity).

Vintage & Harvest:

2023 reminds us the magnificent balances of ancient times. A weather without excess of heat nor drought, rather exceptional until the harvest, allowed us to refine Sauvignons of a great purity, imbued with mineral and a delicate salinity.

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.

The state of the Sauvignons harvested offers remarkable freshness, with a rather dry wine, accentuating the mineral. We can feel the historical profiles of Pouilly-Fumé, where on certain vats, develop "smoky" notes as we perceived in great vintages such as 2014, or 2016. At the tasting, the wine is pure, the Sauvignon that have experienced only a very little stress, easily develops a great aromatic richness, both floral and delicious, with a beautiful intensity of fruit.

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.





CHATEAU DE TRACY

depuis 1896

101 Rangs 2019

In order to fully express all the dimensions of our terroirs, the entire vineyard is conducted in Biodynamics, bringing a particular care to the balance of the soils, the vine and the ecosystem. Our vines are also in the last year of organic conversion (Ecocert)

PRESENTATION

Appellation	POUILLY FUMÉ
Name	CHATEAU DE TRACY
Proprietor	Comtesse A. d'Estutt d'Assay
Geographic situation	TRACY SUR LOIRE
Vineyard site	On the hill above Tracy, facing South West
Soil	Clay with flint
Variety	Sauvignon Blanc
Vineyard age	Parcel planted in 1954
Yield	35 hl/ha
ABV	14.32%
Residual sugars	0.45 g/l (glucose & fructose)
Dry extract	23 g/l

The grapes of the '101 Rangs' ('101 Rows') undergo strict selection and are picked only from the oldest Sauvignon plants in the Château's oldest vineyard. This unique parcel is situated on one of our finest flint soils. The production in 2019 was very small, at only 6,878 bottles.

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

Appearance: Golden reflections, brilliant.

The nose: The first nose is very intense on boxwood, blackcurrant bud and the sweet almond. At the opening, we perceive more fruity notes of fresh citrus fruits, especially lemon. By continuing to breathe, we move on to a richer profile: candied orange and apricot jelly followed by fresh notes of green pepper and basil.

The palate: The attack is very frank, dominated by citrus fruits and more exotics notes of mango. The acidity rises gradually to offer a mineral chiselled palate evolving on hints of borage. The finish is very saline, floral with a very nice length.





CHÂTEAU DE TRACY

depuis 1896

POUILLY-FUMÉ

Haute Densité 2020

**In order to fully express all the character of our terroirs, the vineyard is conducted as natural as possible, bringing a particular care to the balance of the soils, the vine and the ecosystem. Our vines are also in the last year of organic conversion (Écocert)*

PRESENTATION



Appellation	Pouilly-Fumé
Name	Château de Tracy
Vineyard Location	Plateau of « Champs de Cri »
Exposure	South-West
Soil	Kimmeridgian and Portlandian limestone
Area	1 ha
Grape variety	Sauvignon
Average age of the vines	20 years
Yield	3 bunch per plant
Alcohol content	13.04 °
Acidity	4.45 g/l H2SO4
Dry extract	20 g / L
Residual sugar	0.45g/L

“Haute Densité” represents a very small plot planted on one of the best quality terroirs (Kimmeridgian) of the Château de Tracy. The high density of plantation is a unique way of growing grapes in the Appellation, giving a rare complexity and texture to our Sauvignons. Only 6800 bottles have been produce on 2019.

Vintage and Harvest

2020 started with one of the coolest winters of the 20 last years, resulting an early bud burst (advance of 8 days). Few consequent rains helped the soil to regenerate good water reserves which were particularly useful during the summer. A drop of temperatures occurred on June, followed by few hails, which impacted the vineyards in Menetou-Salon without really threatening the Pouilly-Fumé area. The summer will see two heat waves in August, followed by significant thermal amplitudes which will be more than welcome at the end of the season. They will promote very beautiful aromatic and phenolic maturities which will partly build this vintage. As the harvests are generally in advance in Tracy (higher leaf area), we took full advantage of the first part of the harvest under thermal amplitude. These very beautiful days allowed us to harvest in excellent conditions, at our own pace taking time for a precise sorting, selecting very healthy grapes. The warmer end of the harvest prompted us to step up the pace and systematize the night or early morning harvest.

2020 will have required great agility in the organization of the harvests, the vintage will be essentially built on grapes picked at the right point of maturity, the balances are accurate, the aromatic powerful.

TASTING NOTES

Appearance: The eye: Golden yellow, green highlights.

The nose: The first nose is delicate on exotic fruits (mango, passion). At aeration, notes of roasted pineapple appear followed by more complex notes of almond tart, and few hints of honey.

Taste: The attack is full and fresh. Starting with lovely notes of vanilla and brioche, the crisp frame then rises gradually, offering a more lively structure, with lemon. The final, both juicy and fleshy, is enlightened by a complex bouquet of citrus and blood orange notes. An intense Sauvignon that combines with a great accuracy, concentration and finesse.



TRACY & CIE

Sauvignon Blanc

LES MARNES

2023



Presentation

Dénomination	IGP Val de Loire
Producer	Tracy & Cie
Terroir	Marls, Limestone, Clay, Silt
Variety	Sauvignon Blanc
Natural ABV	11,97 °
Acidity	3.71 g/l
Vinification	Stainless steel
Dry extract	19 g/l
Residual Sugars	0.40 g/l

2023 reminds us the magnificent balances of ancient times. A weather without excess of heat nor drought, rather exceptional until the harvest, allowed us to refine Sauvignons of a great purity, imbued with mineral and a delicate salinity.

Vintage & Harvest:

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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.

The state of the Sauvignons harvested offers remarkable freshness, with a rather dry wine, accentuating the mineral. We can feel the historical profiles of Center Loire, where on certain vats, develops "smoky" notes as we perceived in great vintages such as 2014, or 2016. At the tasting, the wine is pure, the Sauvignon that have experienced only a very little stress, easily develops a great aromatic richness, both floral and delicious, with a beautiful intensity of fruit.

The wine

Bright, green reflects.

Gently aromatic nose with some subtle floral notes of hawthorn, followed by the citrus.

Crisp and fresh, the palate develops a rich texture and a good concentration. With some aeration, it opens on more exotic fruits (passion fruit, mango), followed by the green lemon that lovely highlights the freshness of this sauvignon. The finish is clean, delicate, delicately mineral.

Tracy & Cie

Le Moulin, 11 route du Château, 38 150 Tracy sur Loire - France

TRACY & CIE

C h e n i n B l a n c

L E S M A R N E S

2023



Presentation

Dénomination
Producer
Terroir

IGP Val de Loire

Tracy & Cie

Marls, Flint & Clay from the rivers of Loire,
on a subsoil of Turonien limestone (Tuffeau)

Variety
Acidity
Natural ABV

Chenin Blanc

3.57 g/l

12 °

Another great grape variety from Loire after Sauvignon Blanc, Chenin, which takes its name from an eponymous mountain in Touraine, produces some of the most astonishing french white wines.

Draining Soils, Flint, then the presence of Tuffeau in depth, form a precious substrate to develop an incredible aromatic palette.

Vintage & Harvest:

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The end of the harvest will offer very beautiful days, which will allow the Chenin (a late maturing grape variety) to benefit from the freshness of the flint on the banks of the Loire, to ripen slowly and serenely. These last few days will have a positive impact on the richness and the diversity of the bouquet on this vintage.

Fermentation at low temperature (13-16 °c), carried out for 2/3 in stainless steel vats and for 1/3 in burgundian pieces of 228 L (over 3 years old). The alcoholic fermentation continued during the winter and on some pieces until spring, until the balance (sugar-alcohol-acidity) was natural reached.

The wine:

Shiny, golden highlights

The first nose is expressive revealing the fruit and smoky hints

Silky, structured, it develops a wide aromatic bouquet: juicy apricot, fresh pear, quince, candied orange, plum as well as delicate notes of smoke that we perceived on the nose. The structure is rich, of a good length, nicely highlighted by a beautiful minerality which brings complexity and a certain finesse of the whole.

Tracy & Cie

Le Moulin, 11 route du Château, 58 150 Tracy sur Loire - France

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

Le Montin, 11 route du Château, 58 150 Tracy sur Loire - France