

# THE SOURCE CHÂTEAU DE TRACY LOIRE VALLEY

Château de Tracy

## 2023 POUILLY FUME BLANC

### PRODUCER OVERVIEW

#### VINEYARD DETAILS

Sauvignon Blanc harvested from 20-70-year-old vines in (Tracy-sur-Loire and Boisgibault with south, east, and west expositions on a mild to medium slopes of sand, clay, limestone marls, and silex topsoil on a limestone marl and silex bedrock at 160-180m

#### CELLAR NOTES

Pouilly-Fumé is fermented for 10-15 days in steel and a 15-year-old, 50hl wooden tank at 17-18°C max. Aged on lees 8-10 months in steel and wooden tank and is prohibited from malolactic fermentation. It is fined and lightly filtered.

