

THE SOURCE CHÂTEAU DE TRACY LOIRE VALLEY



2019 POUILLY-FUMÉ "101 RANGS"

PRODUCER OVERVIEW

VINEYARD DETAILS

Sauvignon Blanc harvested from vines planted in 1954 in village of Tracy-sur-Loire with a west and north exposition on a mild slope of clay and silex topsoil and silex bedrock at 160m.

CELLAR NOTES

Pouilly-Fumé “101 Rangs” is fermented for 10-15 days in steel and a 15-year-old, 50hl wooden tank at 17-18°C max. Aged on lees 14 months in wooden tank followed by 2 years in bottle before release. It is prohibited from malolactic fermentation, and is fined and lightly filtered.

