

THE SOURCE CHÂTEAU DE TRACY LOIRE VALLEY



2020 POUILLY-FUMÉ “HAUTE DENSITÉ”

PRODUCER OVERVIEW

VINEYARD DETAILS

Sauvignon Blanc harvested from vines planted in 2000, 2003, and 2007 with a density of 17,000-18,000 vines per hectare (maximum of 3 bunches per vine) in Boigibault with a south and west exposition on a mild slope of clay, limestone marl, and silex topsoil on a limestone marl bedrock at 175m.

CELLAR NOTES

Pouilly-Fumé “Haute Densité” is fermented for 10-15 days in a 15-year-old, 29hl wooden tank at 17-18°C max. and continues aging in the wood tank for 14 months followed by 18 months in bottle prior to release. It is prohibited from malolactic fermentation, and is fined and lightly filtered.

