

THE SOURCE CHÂTEAU DE TRACY LOIRE VALLEY



2020 POUILLY-FUMÉ “HAUTE DENSITÉ”

PRODUCER OVERVIEW

Château de Tracy’s history extends to the truly ancient; there’s written evidence of vines tended here as early as the 14th century, although in the centuries that followed, it seems to have petered out. And though its ownership has remained within the hands of two noble families, Château de Tracy’s modern-day revival was, considering the estate’s lengthy history, actually recent. The renaissance came in the early 1950s with the estate under the direction of Comte Alain d’Estutt d’Assay and his spouse, Jacqueline de Tracy. Thus, it could be said that this is when the modern chapter, the true viticultural chapter in Château de Tracy’s history, really begins. Both sides of this union brought their own unique histories to Château de Tracy; there are no princes or popes, but their stories are no less remarkable. On one side there is family history that stretches back, unbroken, to barons living in Laggan, in the Scottish Highlands, in the 14th century. On the other, there is a family tree that flirts with celebrity, with peripheral appearances from the Marquis de Lafayette, the celebrated French aristocrat and military officer, and the most famous physicist of all, Sir Isaac Newton. Today, this historic, organically operated château is run by a collective group of experienced wine professionals who channel their ideas through a local winemaker who has been at the helm for decades in pursuit of the highest quality and classically styled Sauvignon Blanc grown on Kimmeridgian marl, silex and deep clay soils.

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.

