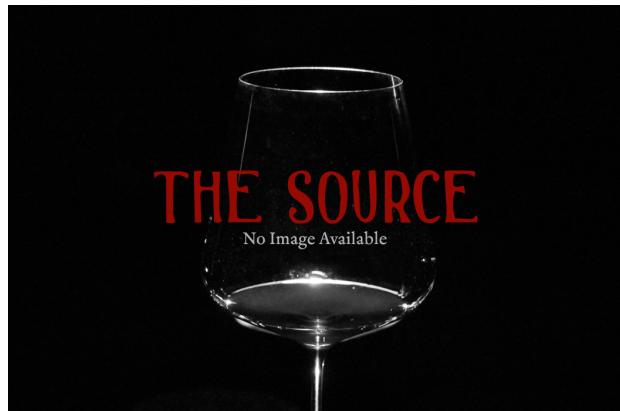


# THE SOURCE CHÂTEAU DE TRACY LOIRE VALLEY



## 2022 MENETOU-SALON ROUGE, "MADAME DES FONTAINES LES MARNES"

### 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

Pinot Noir harvested from vines with an average age of 40 years exposed south and west on a mild slope of clay and limestone marl topsoil on a limestone marl bedrock at 225m.

### CELLAR NOTES

Menetou-Salon Rouge "Les Marne" is destemmed and naturally fermented for 10 days in steel and 3-4-year-old barrels at 26°C max. and continues aging in the steel and wood for 8 months prior to bottling. It is fined and lightly filtered

