

BLANC DE
TRONQUOY

2020 vintage

Main characteristic of the vintage

An early, rich and balanced vintage

The year 2020 was marked by very contrasting weather conditions. It began with a particularly mild and wet winter, which led to early budburst in the week of 15 March.

The spring alternated between mild temperatures, plenty of sunshine and bouts of heavy rain, with a record 77 mm between 10 and 11 May, leading to the development of mildew at that time. These major climatic changes also resulted in a low number of bunches, leading to below-average yields this year.

Slightly affected by coulure, flowering proceeded rapidly and steadily under milder weather conditions, reaching its peak in the last week of May. The first signs of early ripening appeared on 9 July. The dry, hot summer was marked by two heat waves at the end of July and beginning of August. The first symptoms of water stress observed at the end of July were tempered by the water reserves in the clay subsoil of our vineyard, as well as by the welcome rainfall in mid-August.

This sudden rainfall sometimes led to berries bursting. The white grapes were picked early, with different selections: 3 selections for the Semillon and 2 for the Sauvignon gris.

The Sauvignon gris kept their aromatic freshness but were less citrusy than usual. The Sémillons developed supple, round mouth-feel. Bâtonnage (stirring the lees) three times a week for the first few months increased the aromatic profile and complexity on the palate of these wines.

Harvest

August 19th to 31th

Blend

Semillon: 55%, Sauvignon gris: 45%

Tasting notes

Its colour is pale yellow, with long, thick tears. The nose is bursting with freshness and great complexity. There are aromas of white flowers, citrus fruit and a touch of quince. The wood almost goes unnoticed, except for the very pleasant hint of vanilla. The palate is supple and smooth. Fresh, juicy and delicious, with a complexity that is not at all excessive. Remarkable length.