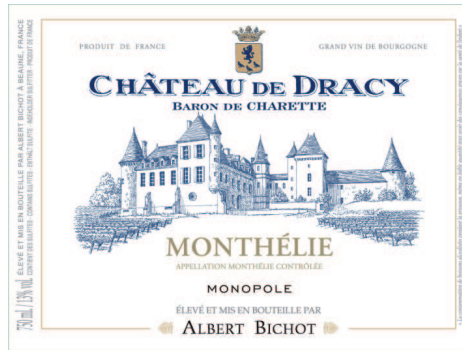


# MONTHÉLIE CHÂTEAU DE DRACY



**Côte de Beaune**

**100 % Pinot Noir**

**AOC Village**

**The vineyard:**  
 Calcareous clay soil  
 often marly

**Vinification:**  
 Temperature-controlled conical oak vats  
 20 to 28 days

**Ageing:**  
 100 % oak barrels  
 15 to 20 % new oak  
 14 to 16 months

*Built in 1298 as a military fortress for the Dukes of Burgundy, the castle has undergone major transformations over the centuries. The particularly remarkable 75-metre-long winery and cellars, built in 1728, are still in full use today. The wines produced at Château de Dracy have been distributed by Albert Bichot since 1905!*

## Tasting notes

The nose is fruity and enhanced by a discrete touch of oak moving on to notes of blackberry, plum and blackcurrant. The palate is fleshy and powerful yet harmonious. Long, full-flavoured finish.

## Food/wine pairing

Ideal with tender red meat dishes, small game, dishes cooked in wine sauce and delicate cheese.

## Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

You may drink this wine now or laid down for 3 to 5 years or more.

