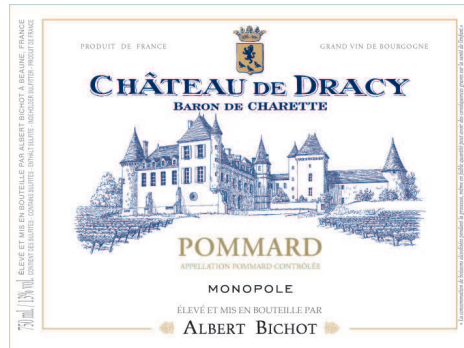


POMMARD CHÂTEAU DE DRACY



Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:

Calcareous clay soil with marls in areas

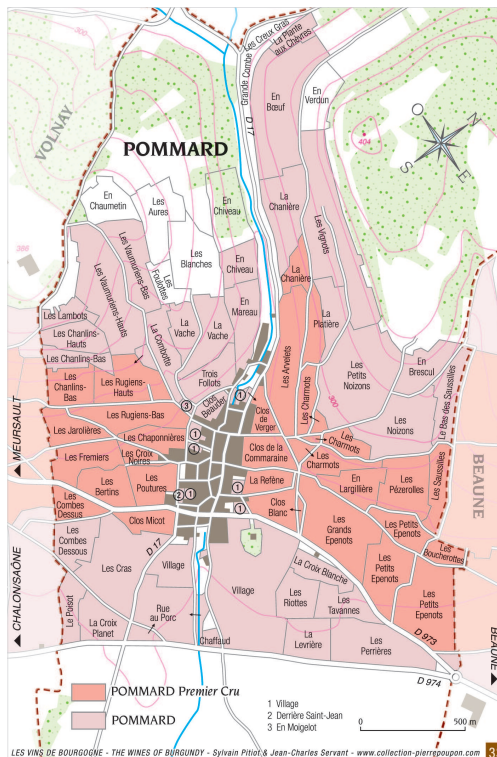
Vinification:

Temperature-controlled conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 20 to 25 % new oak
 14 to 16 months

Built in 1298 to serve as a military fortress for the Dukes of Burgundy, the castle underwent major transformations over the centuries. The 75-metre long winery and the cellars, built in 1728, are particularly remarkable and 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 fine and classy with aromas of red flowers, violets, black and dried fruit enhanced by notes of spice. The palate is fleshy, full and harmonious with good structure and lovely aromatic length.

Food/wine pairing

Ideal wine for fine red meat dishes, small game, dishes in wine sauce, and mild, delicate cheeses.

Serving and cellaring

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

This wine may be enjoyed now or laid down for 3 to 5 years or more.