



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Calcareous clay soil that often contains marls



PRESENTATION

Built in 1298 as a military fortress under the Duchy of Burgundy, the Château has undergone major transformations over the centuries. The winery and cellar, a 75-metre long structure built in 1728, are particularly remarkable and are still operational to this day.

A perfect example of partnership, Château de Dracy's wines have been distributed by Albert Bichot since 1905!

The vines are located in the region of Couchois, in the northern part of the Saône et Loire department, in the continuity of the Côte de Beaune.

VINIFICATION/AGEING

Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 9 to 11 months.

TASTING

Delicate nose featuring notes of flowers. Bold start to the palate, which is soft and well balanced featuring lovely minerality. The finish is silky and fragrant with a hint of hazelnut.

SERVING

Serve between 10 and 12°C (50-53°F).

To taste when young on the fruit or to keep 2 to 3 years.

FOOD PAIRINGS

Simply prepared fish and seafood

White meats and poultry, grilled or served in a light sauce

