



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Calcareous clay, often marly brown soil



PRESENTATION

Located in the Côte de Beaune overlooking Meursault, this small, 300-acre appellation mostly produces red wines (only 45 acres are planted with white grapes). Although these wines are not as well known as their illustrious neighbour Volnay, they boast lovely fruit and fine structure, which makes them enjoyable even in their youth.

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.

Château de Dracy's wines have been distributed by Albert Bichot since 1905!

VINIFICATION/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (15 to 20% new barrels) for 14 to 16 months.

TASTING

Very fruit forward nose featuring notes of black berries (raspberry, blackcurrant) and plum. The palate is fleshy, robust and relatively powerful. Long fragrant finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

