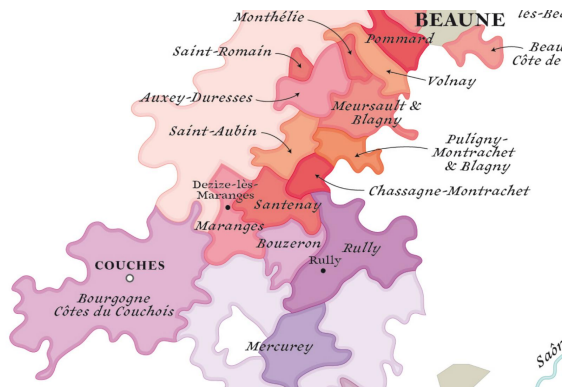


BOURGOGNE PINOT NOIR CHÂTEAU DE DRACY MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Calcareous clay soil



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

Fermenting maceration in thermoregulated stainless steel vats for 18 to 20 days.

Aging: 80% in stainless steel vats and 20% in oak barrels for 10 to 12 months.

TASTING

Fresh, fine nose redolent of red and black fruit (raspberry, blackcurrant...) underpinned by subtle toasted undertones. This supple, delectable wine is balanced by a structure that features bold yet soft tannins. Lovely fruity finish with hints of liquorice.

SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 4 years.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

