



LOCATION
Bourgogne

VARIÉTAL
Pinot Noir

TERROIR

Calcareous clay brown soil often containing marls

PRESENTATION

Pommard is one of the most renowned villages in the Côte de Beaune and produces exclusively red wines. The reddish brown soil contains a high proportion of limestone from the piedmont and yields some of Burgundy's most tannic and robust wines.

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 the grapes at the winery.

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

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

Complex nose combining notes of red and black fruit (raspberry, blackcurrant...) and flowers (violet, rose, peony...) with nuances of toasted oak and spices. The palate is rich and fleshy and is supported by a bold yet well-integrated tannic structure. This wine boasts character, but remains elegant and is endowed with lasting flavours on the finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Red meats, roasted or served in a wine sauce

Medium to mature cheeses

