



# PATRIARCHE

BEAUNE-FRANCE  
1780

## Pinot Noir Endless Summer

Traditionally, we enjoy red wines at room temperature and during cool seasons. Patriarche is pleased to introduce this Pinot Noir, Vin de Pays d'Oc, specially made for a refreshing tasting. Patriarche recommends to put this bottle in the fridge 1h before tasting allowing this varietal to express its best aromatic potential: a mouthful of small red and black fruits (blackberry, cherry). In order to guide you through this fresh wine experience, place the bottle in the fridge and as soon as the label blooms, you can taste it! Perfect with your BBQ and with red fruit based pies.



France. Pays d'Oc. Languedoc (Hérault)



100% Pinot Noir. Grapes grown on soils deliberately chosen to be different and complementary (clay, silt, with subsoils of limestone, red clay and limestone fragments).



Intense youthful red colour.



Notes of raspberry and blackcurrant.



Structured and aromatic, with red fruits aromas and woody notes.



Serve chilled between 10°C and 13°C.



Cheeses, duck breast, roasted red meats.



Bottle size: 750 ml

In 1780, Jean-Baptiste PATRIARCHE established the quality wine business that still bears his name today.