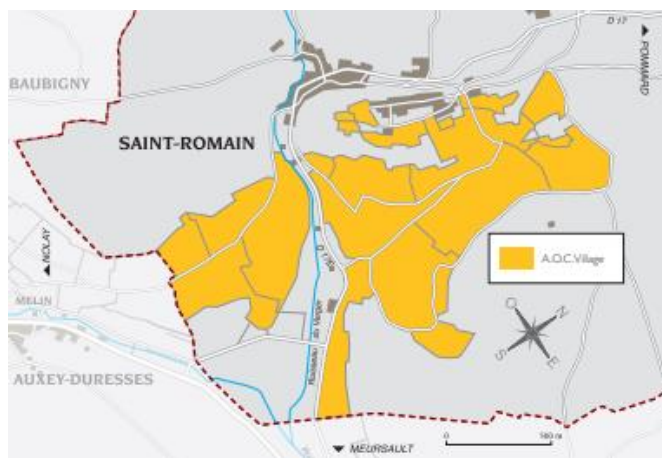




PATRIARCHE
BEAUNE-FRANCE
1780

SAINT-ROMAIN

- Region **Côte de Beaune**
- Village **Saint-Romain**
- Appellation **Saint-Romain**
- Climat
- Varietal **Chardonnay**



THE VINEYARD

At the foot of its high cliff, Saint-Romain has an elevated position in Côte de Beaune. The landscape flares out here in broad perspectives. Frequenting bears and lions 100 000 years ago, it is one of the first Celtic and Gallo-Roman vine sanctuaries in Burgundy. Established in 1947, the Appellation Saint-Romain is red (Pinot Noir) and white (Chardonnay). The climate locally linked to a terroir often appears on the label.

Since 1780, Patriarche has been the ambassador of the richesse and reputation of the terroirs and vintages of Bourgogne. As négociant-éleveur, Patriarche's scope of action is large: it starts with the supervision of the plots and selecting grapes and continues by vinifying and maturing the wines. It is during the ageing process that the wines develop their entire potential, substance and structure. All of these stages, give the style, the identity and the signature of the great house of Patriarche. Today 3 million bottles are ageing in Patriarche's cellars.



VINIFICATION AND VINTAGE

Vinification according to the traditional Burgundian Method to preserve the fruitiness and the freshness. Traditional vinification in oak barrels (foudre) for an average period of one month, then maturing in oak barrels for between 8 and 10 months

2020: This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines.

Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Fans of Bourgogne wine will be delighted .

TASTING NOTES



Nice golden colour with emerald reflections. Clear and a very beautiful shine.



Complex nose and refined, notes of white flowers: acacia, hawthorn combined with notes of fruit such as apple and hazelnut. The whole is enhanced by honey with a touch of vanilla notes. (ageing in contact with wood).



A soft and creamy flavor, the acidity still gives it a lot of freshness and subtlety. Good evolution, maintenance, typical of a great Chardonnay.

SERVING SUGGESTIONS



Snacked langoustine with mango vinaigrette, roasted Saint-Pierre with hazelnuts and chanterelles .



10°C to 12°C.



2 years in good storage condition.