



PATRIARCHE

BEAUNE-FRANCE
1780

SANTENAY

- Région **Côte de Beaune**
- Village **Santenay**
- Appellation **Santenay**
- Climat
- Varietal **Chardonnay**



VINIFICATION AND VINTAGE

In barrels after pressing and racking. 20% in new oak for about 6 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



Bright and clear pale yellow colour.



On the nose, aromas of hazelnut and fern on a beautiful freshness.



In the mouth, floral and mineral notes. We find the hazelnuts with a crunchy final. Nice balance between freshness and strength.

SERVING SUGGESTIONS



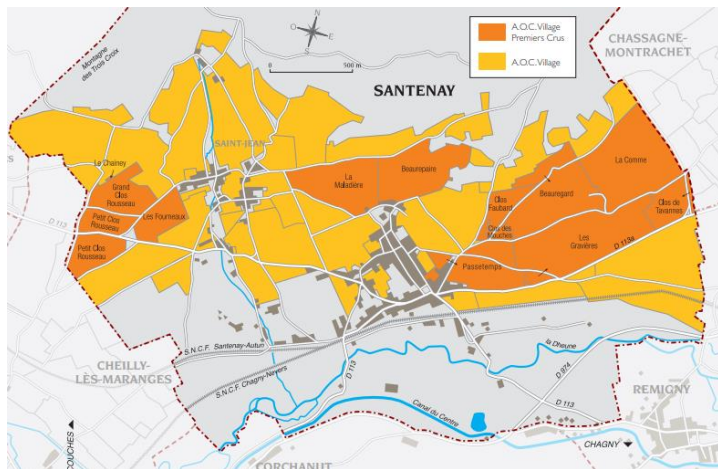
Ideal with fish couscous, pasta and mushroom risottos. Poultry in cream sauce will also do well. It appreciates the company of Comté, Beaufort and goat cheeses.



11°C to 12°C.



2 to 5 years.



THE VINEYARD

From the water nymph to the wine god, Santenay benefits from a double vocation vocation, both thermal and viticultural. In the south of the Côte de Beaune, in this commune and Remigny in the continuity of the soil, this wine presents nuances according to the hillside. The Appellation d'Origine Contrôlée was instituted in 1937.

Greyish limestone occupies the top of the slopes, up to 500 meters of altitude. Going down the slope: oolitic limestones, the white oolite, marl and limestone kidneys, the lower oolite on a marly level up to 300 meters marly level up to 300 meters of altitude. A perfectly exposed vineyard (from from the east to the south).

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.