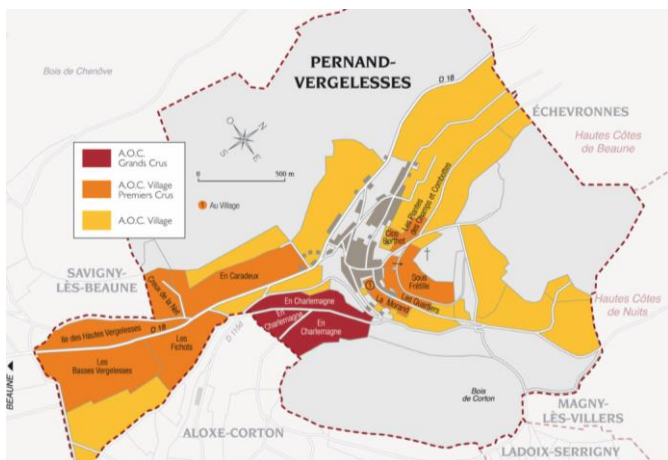




PATRIARCHE
BEAUNE-FRANCE
1780

Pernand-Vergelesses

- Région **Côte de Beaune**
- Village **Pernand-Vergelesses**
- Appellation **Pernand-Vergelesses**
- Climat
- Varietal **Chardonnay**



THE VINEYARD

Nestled at the confluence of two valleys, Pernand-Vergelesses is located on the upper part of the Côte de Beaune. Most of the vines are exposed to the east, the south and some to the north-east. The altitude varies between 250 and 300 meters. At the base of the hillside, clay-limestone soils mixed with "chailots" (siliceous residues of flinty limestone). They are loose, rich in potash and phosphoric acid. At mid-slope, the stony limestone soil is suitable for Pinot Noir. At the top, the marly, brown or yellowish soils are dedicated to the Chardonnay.

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

This wine is made according to the traditional Burgundian method. The fermentation and ageing in oak usually from 1 to 3 years.

2019 was yet another hot year. Average annual temperatures and amount of sunshine were close to those of 2003, however precipitation was slightly higher in 2019, though highly variable in the different vineyards. 2019 was also a strange year, with marked contrasts as far as temperature and irregular rainfall were concerned, which brought about varying degrees of drought-like conditions depending on the region.

Very aromatic vintage, with beautiful structure and a perfect balance between maturity and acidity.



TASTING NOTES



Beautiful golden color with some green reflections



On the nose, the wine is creamy, sunny and presents aromas of exotic fruits



Very good length in the mouth with notes of almond paste

SERVING SUGGESTIONS



Lively, light and cheerful, it is the great wine for sushi, it is ideal with freshwater fish in white sauce, or with pasta and seafood risottos. It goes very well with cheeses from the Gruyère, blue cheese and goat cheese families.



10 to 12°C.



5 to 8 years.