



PATRIARCHE

BEAUNE-FRANCE
1780

Meursault 1^{er} Cru Les Charmes

- Region **Côte de Beaune**
- Village **Meursault**
- Appellation **Meursault 1^{er} Cru**
- Climate **Les Charmes**
- Varietal **Chardonnay**



VINIFICATION AND VINTAGE

The wine is produced using the traditional Burgundy Method. It is aged in oak barrels using half new and half one-year old barrels.

2018 may be considered the perfect vintage, combining good volume and excellent quality. It was the warmest year of the 21st century. In terms of sunshine, it ranks second after 2003. Precipitation was slightly inferior: winter was wet but spring and summer were dry, however with a few local occasional storms which brought some welcome rain. After the very low yields experienced in 2016 and 2017, the vines' vigour was renewed and weather conditions proved to be extremely favourable for the production of numerous bunches of grapes.

TASTING NOTES



Golden color with green reflections



Woody, fine and roasted aromas. One can smell roasted almond and hazelnut in a vegetal, floral and mineral environment. Butter, honey, citrus fruits and gingerbread also solicit the nose.



Rich and fat wine, with nuts and fruit flavors (apricot...). Long and structured, there is a nice balance between smoothness and freshness.

SERVING SUGGESTIONS



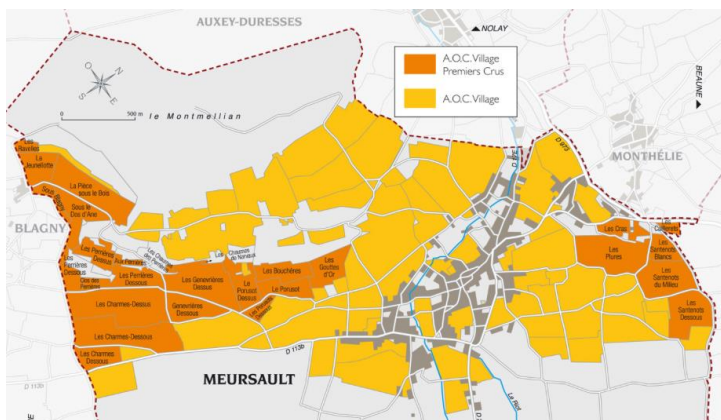
Ideal with meats (veal, poultry) and noble fish. It goes very well with grilled shellfish and shellfish in sauce, such as lobster or lobster. Even blue cheeses and foie gras are adopted at first try.



12 °C to 14° C.



10 to 15 years.



THE VINEYARD

Its recorded history goes back to at least 1090, when the village of Meursault was listed in the records of Cluny Abbey. Meursault is the softest, richest and most rounded of the three main villages for fine whites. The area covers 316 hectares plus 133 hectares classified as AOC Meursault Premier Cru through 17 climats.

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.