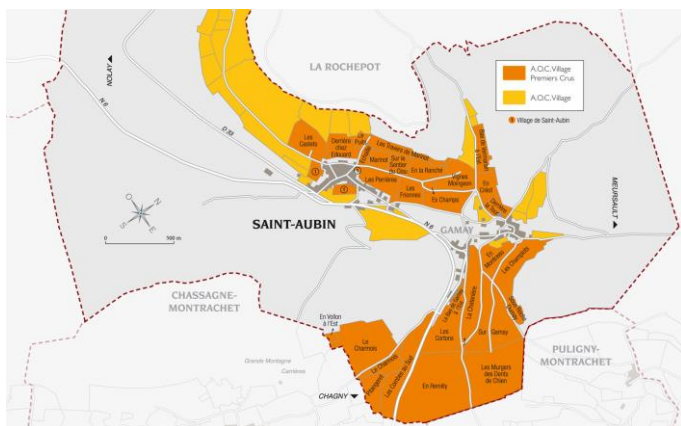




**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# SAINT-AUBIN

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



## THE VINEYARD

A close neighbour of Montrachet, lying between Chassagne and Puligny, Saint-Aubin is a wine-growing village in the southern part of the Côte de Beaune, the heartland of the great white Bourgogne wines. The area covered by the appellation Village includes 30 Premiers Crus Climats. The neighbouring hamlet of Gamay may have given its name to the Gamay grape. The 13th century fortress stands on solid rock from which it seems to draw its strength as the vine draws sap from the soil. The appellation was granted recognition in 1937.

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. The **2022** vintage encapsulates what Bourgogne does best: Generosity and promise! Despite some small disparities depending on the varietal, the vines stood up pretty well to some rather extreme weather (frost, heatwaves, and drought) and were able to take advantage of the slightest rainfall. Budburst was later than in recent years, which helped protect the vines from April frost. The wines are revealing quality, with nice concentration and fine balance. And it's a surprising vintage because although the weather was very hot, the wines are vivacious and offer aromas of fresh fruit; the promise of good things to come.

## 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.



6 years in good storage condition.