



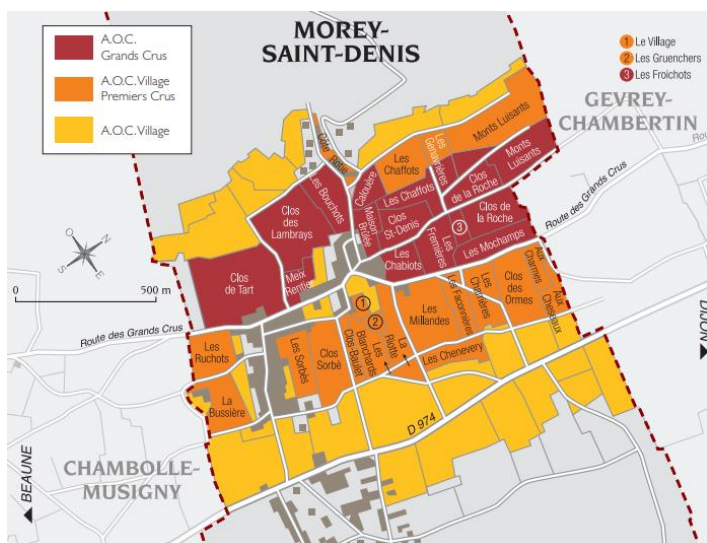
PATRIARCHE

BEAUNE-FRANCE
1780



CLOS DE LA ROCHE GRAND CRU

- Region **Côte de Beaune**
- Village **Morey-Saint-Denis**
- Appellation **Clos de La Roche**
- Climate
- Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

Vinified according to the traditional Burgundy method, the wine is aged in oak barrels for 15 to 18 months (50% new barrels). The oak barrels are selected from the best-known French forests: Allier, Vosges.

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



Bright red colour, intense and vivid.



Fine nose of red berries (red currant and raspberry). With age, aromas evolve towards undergrowth, violet under the morning dew with notes of licorice, truffle...



On the palate the wine is very fruity with a certain minerality, which brings out its elegance and purity. A remarkable balance and a lingering persistence of flavors.

SERVING SUGGESTIONS



Wine pairs well with entrecôte, asian dishes, veal and lamb, strong cheeses.



15°C to 16°C.



2 to 5 years.

THE VINEYARD

The Clos located at Morey-Saint-Denis gets its name from the presence of the rock which can be perceived at the surface of the soil. The elegance of this red Côte de Nuits Grand Cru comes from a perfectly sun-exposed vineyard but the area is limited and is barely over 16 hectares.

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.