



PATRIARCHE
BEAUNE-FRANCE
1780

CHAMBERTIN GRAND CRU

- Region **Bourgogne**
- Village **Gevrey Chambertin**
- Appellation **Chambertin Grand Cru**
- Climate **Chambertin**
- Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

Vinified according to the traditional Burgundy method with a long vatting time of 2 to 3 weeks (alcoholic fermentation) and pre-fermentation cold maceration. The wine is aged in French oak barrels for 18 months with up to 20% new oak to give complexity and structure.

2016 : The frost on 26 April spoiled a considerable part of Burgundy's production, it certainly contributed to the constitution of very flattering balances that became evident during the ageing process. The wines are softer than those from the previous vintage with precise expression of the terroirs, proving that we met the challenge with success. If 2015 was a vintage for laying down, 2016 will delight lovers of great wines that may be enjoyed in their early years or left to age in the cellar.

TASTING



Red, their robe is bright, from dark ruby to black cherry.



The aromas of the Chambertin appellation suggest raspberry, black/redcurrant as well as kernel, licorice and spices. Also present are rose, violet and undergrowth.



On the palate, power, opulence and elegance come together to compose a full and complex body, full of sap and voluptuous flesh.

FOOD AND WINE



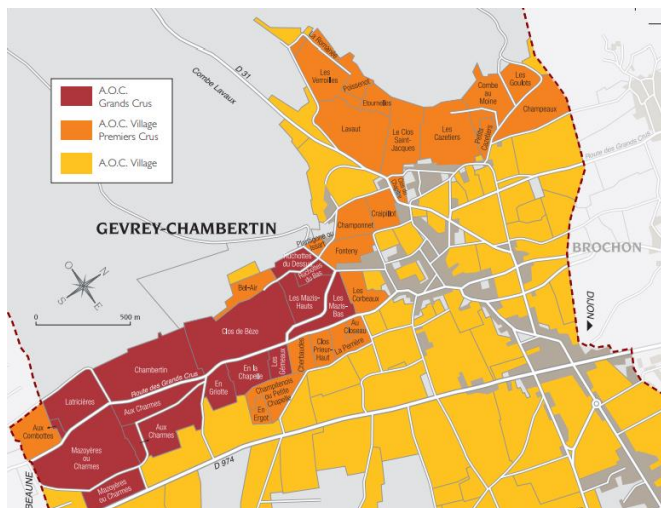
Ideal with game, grilled or, even better, in a wine sauce, but also with lamb in sauce, coq au vin, lacquered poultry and rib of beef. Goes well with washed rind cheeses, well framed by its power and aromatic persistence.



13 to 16°C



At least 10 years



VINEYARD

Facing the east, the great hillside, along the route des Grands Crus, goes from Gevrey Chambertin to Morey-Saint-Denis between the combe de Lavaux and that of Morey. On the Côte de Nuits, the Clos de Bèze made history in 640. Chambertin shares with Clos de Bèze the imperial crown: it has been known under this name since the 13th century. The 7 closest Climats have an obvious kinship with the tutelary figures and received their recognition as Grands Crus on July 31st 1937. This long hillside rests on hard rock: a few tens of centimeters of brown earth, resulting from silt and gravelly scree on the upper part, limestone with variable clay content on the slope. Geological stages: the bathonian in the upper part then the marls and the limestone with entroques of the bajocian (jurassic). Fossils are numerous on the surface, reminding us of the sea 150 million years ago.

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.