



PATRIARCHE
BEAUNE-FRANCE
1780

MONTHÉLIE

- Région **Côte de Beaune**
- Village **Monthélie**
- Appellation **Monthélie**
- Climat
- Varietal **Chardonnay**



VINIFICATION AND VINTAGE

The wine is vinified according to the traditional Burgundy method. Traditional vinification in oak barrels (foudre) for an average period of one month, then maturing in oak barrels for between 8 and 10 months.

2020: This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Fans of Bourgogne wine will be delighted .

TASTING NOTES



Clear and brilliant robe with a beautiful golden color.



Complex and refined, we find floral and fruity notes (apple). The notes of dried fruits (hazelnuts, almonds) are enhanced by those of wood or baked bread.



Very nice balance between the mellowness, the creaminess and the acidity which brings a lot of freshness and subtlety.

SERVING SUGGESTIONS



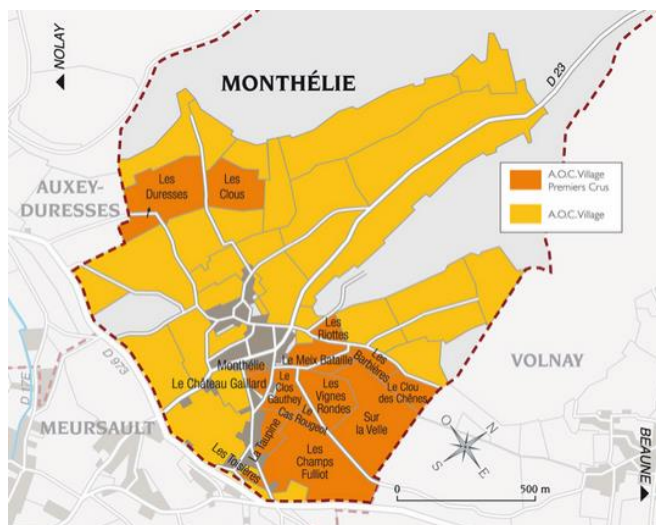
Ideal with shrimps "al dente", just seized, and fish tagines. Goes well with blue cheeses: Roquefort, Bresse or Auvergne blue cheese, but also with Epoisses and Livarot.



12°C.



5 to 8 years.



THE VINEYARD

Monthélie (Month'lie) is located between Volnay and Meursault, on the balcony of the first hills of the Côte de Beaune. South and south-east facing, born of Bathonian gravelly limestone covered with red clay and marl, Monthélie's vines extend over the "Volnay hillside" as well as in the Auxey-Duresses valley with argovian limestone and east or west exposure according to the slopes (between 230 and 370 meters in altitude).

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.