



PATRIARCHE

BEAUNE-FRANCE
1780

Chorey-lès-Beaune

- Region **Bourgogne**
- Village **Chorey-lès-Beaune**
- Appellation **Chorey-lès-Beaune**
- Varietal **Pinot Noir**

VINIFICATION AND VINTAGE

Traditional vinification in thermo-regulated stainless steel tanks of destemmed pinot noir bunches. Average vatting time of 15 days with management of the fermentation temperatures (preservation of the aromas) then maturing in stainless steel tanks to preserve freshness and fruit

2021 was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Volumes were exceptionally low, with under one million hectoliters, but the winegrowers, who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas that can be enjoyed in their youth.

TASTING NOTES



The color is quite lively, often dark purple with violet reflections.



Small red and black fruits (raspberry, Morello cherry, blackberry) enhanced by notes of liquorice and undergrowth. Aromas of strawberry jam, gingerbread, animal and leather with age.



Light and supple, moderately tannic but rich in character. Well structured, it does not lack roundness under a solid frame, leaving a fruity feeling on the palate.

SERVING SUGGESTIONS



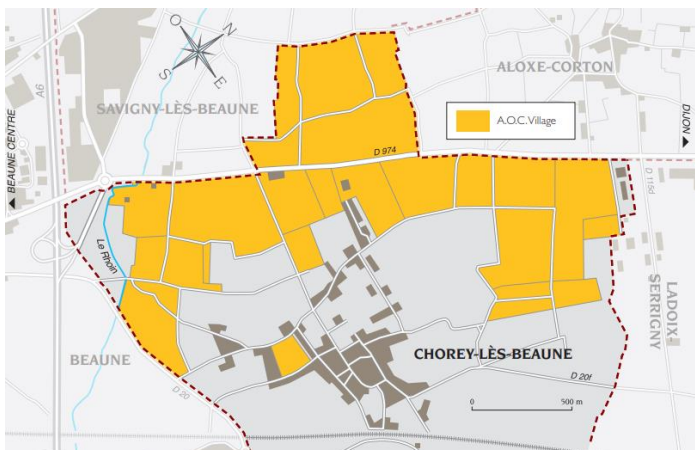
Ideal with cold cuts, roasted poultry, meat or poultry risottos, pizzas and boiled beef.



12 to 13 °C when young,
15 to 16 °C when mature.



2 to 3 years.



THE VINEYARD

Close to Beaune, Aloxe-Corton and Savigny-lès-Beaune, Chorey-lès-Beaune lies at the foot of the Côte. These are accessible and generous and generous. Long sold in the past under the names of their prestigious neighbors because of their body, their bouquet, they rightly obtained in 1970 the right to defend their own colors: red for the most part in Pinot Noir but also a growing share of white from Chardonnay. A soil of marl and limestone alluvium on a stony base, with sometimes ferruginous hues, which has come down from the Côte over the millennia. A layer of gravel in the vicinity of Aloxe-Corton (silty soils rich in "chailles") and Savigny-lès-Beaune (clayey and stony limestone materials). The very dry sandy subsoil is very favorable to the vine. Altitude of piedmont.

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. It is at 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.