



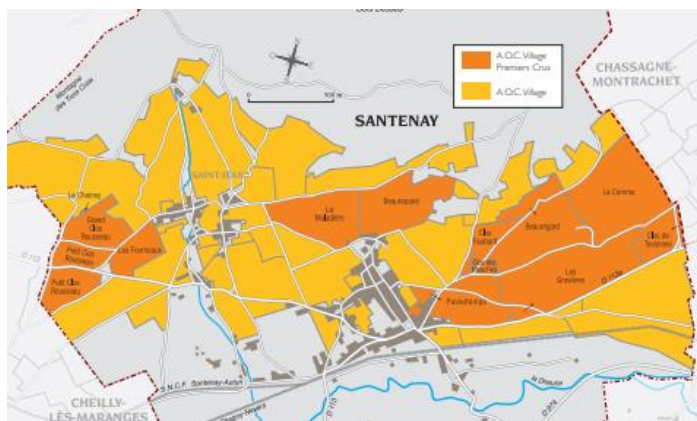
PATRIARCHE

BEAUNE-FRANCE
1780

SANTENAY

1^{er} Cru La Maladière

- Region **Côte de Beaune**
- Village **Santenay**
- Appellation **Santenay 1^{er} Cru**
- Climate **La Maladière**
- Varietal **Pinot Noir**



THE VINEYARD

From water nymph to god of wine, Santenay benefits from a double vocation, thermal and viticultural. To the very south of the Côte de Beaune, on this commune and on Remigny in the continuity of the terroir, this wine presents sensitive nuances depending on the hillside. Santenay has several agglomerations and hamlets. From the top of Mont de Sène, from the Montagne des Trois Croix, the view extends very far and human occupation dates back to prehistoric times. The castle is attached to the memory of the Dukes of Burgundy. The Sorine windmill makes also part of the history of this municipality. The Appellation d'origine Contrôlée was established in 1937. Greyish limestones occupy the top of the slopes, up to 500 meters altitude. Going down the slope: oolitic limestone, white oolite, marls and limestone nodules, the lower oolite on one level marl up to 300 meters altitude. A perfectly exposed vineyard.

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

The wine is made according to the traditional Burgundian method. Traditional vinification in oak barrels for an average period of one month, then maturing in oak barrels for between 12 and 18 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



Black cherry color, with an intense red color.



The bouquet of greedy red fruits and flowers (violet, peony) is intense, with hints of licorice.



In mouth, the red fruit dominates. The finish is persistent and the tannins, firm, bring a nice suppleness and structure to the wine.

SERVING SUGGESTIONS



Perfect with turkey terrine, foie gras pie, foie gras ravioli, braised veal and beef, cheese like Brie de Meaux, Reblochon or goat cheese.



15°C.



5 to 15 years.