

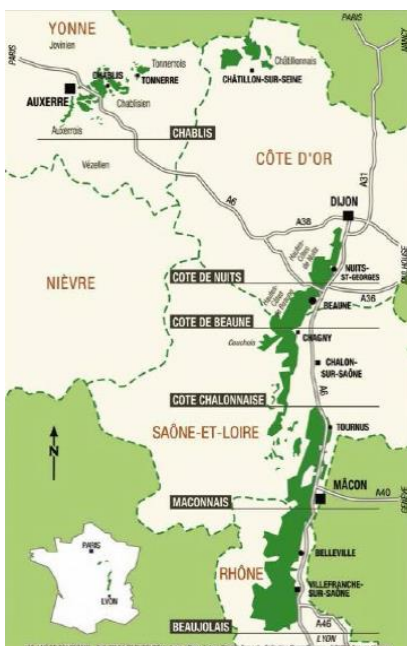


**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# BOURGOGNE

## CHARDONNAY

- Region **Bourgogne**
- Village
- Appellation **Bourgogne Chardonnay**
- Varietal **Chardonnay**



## THE VINEYARD

The Chardonnay prefers marly-limestone soils that are quite clayey, where it develops all its elegance and smooth flavours. It is the proportion of clay in the soil which determines the more or less aromatic, full style of the great dry white wines of Burgundy. The Patriarche Bourgogne Chardonnay comes from a balanced blend of 60 % grapes from Yonne giving minerality, Côte de Beaune giving elegance and finesse and Côte Chalonnaise (Montagny) giving rich and complex wines ; 40 % grapes from Maconnais giving freshness. The grapes are bought from wine growers with whom we maintain a long date partnership.

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

Traditional vinification by soft pressing of destemmed chardonnay bunches. The alcoholic fermentation is carried out in thermoregulated stainless steel tanks (freshness and fruit), followed by a post alcoholic fermentation racking. Finally, the wine is aged in stainless steel tanks to preserve its freshness and minerality.

**The 2024 vintage** produced moderate volumes but high quality. The year was marked by atypical weather, with rainfall well above normal levels. This was compounded by localised but severe frost and hail. These conditions are conducive to heavy disease pressure and require throughout the cycle, a huge amount of work to preserve the harvest. The whites stand out for their freshness and purity, two essential qualities of Burgundy whites. The reds are straight, with rich, gourmet aromas and an attractive garnet-red colour. The fine and delicate tannins give the wines a fine, elegant structure.

## TASTING NOTES



Luminous clear yellow, golden reflections.



Fresh and fruity nose on notes of minerals, citrus fruits, dried fruits raised by pleasant vanilla notes.



Tender and very fruity attack with a fine texture, bold with a finish still on freshness.

## SERVING SUGGESTIONS



Can be served as an aperitif, ideal with starters and fish.



10°C to 12°C



2 to 4 years.