



**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# SAINT-VERAN

- Region **Mâconnais**
- Village **Saint-Véran**
- Appellation **Saint-Véran**
- Climate
- Varietal **Chardonnay**



## VINIFICATION AND VINTAGE

Vinification in thermo-regulated vats (temperature regulated between 16 and 18°C). Spontaneous malolactic fermentation. Ageing on the lees to conserve all of the potential of the wine up to bottling time.

**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



Crystalline robe with a very clear yellow color.



The nose is very aromatic. Aromas of yellow fruits (peach, pear) and flowers (acacia) with notes of nuts (almonds and hazelnuts).



In the mouth, a nice balance between vivacity and roundness, punctuated by a pleasant minerality. A harmonious and fresh texture.

## SERVING SUGGESTIONS



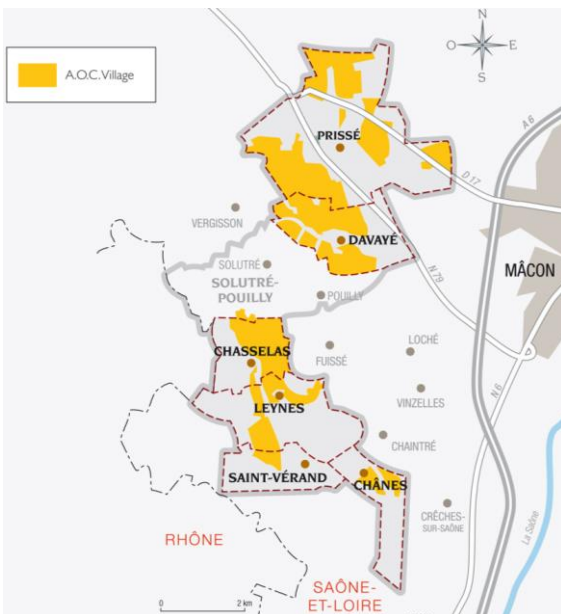
Ideal as an aperitif, or with Burgundy, artichoke velouté with truffle.



9°C to 11°C.



3 to 5 years.



## THE VINEYARD

The Saint Véran cru is divided into two separate islands by its brother Pouilly Fuissé. They both occupy the slopes of the Solutré range. Skelton of this ridge is formed of « limestone with entroques » of the Middle Jurassic. On the western slope of these rocks, in older terrains (lias), the steep slopes are made of gray marl (vineyards facing south and west of Chasselas and Leynes). On the gentle slopes of the rocks, dominate the marly limestones (vineyards exposed to the east of Prissé and Davaye). In Châne et Prissé, on the left bank of the little Grosne, the vines are implanted on cradled limestone often covered with layer clay with chailles (a kind of flint).

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.