



PATRIARCHE
BEAUNE-FRANCE
1780

Meursault

- Region **Côte de Beaune**
- Village **Meursault**
- Appellation **Meursault**
- Varietal **Chardonnay**



VINIFICATION AND VINTAGE

The wine is produced using the traditional methods of Burgundy. After a very slow pressing to respect fruit, the wine goes into French oak barrels for maturing during 12 months, with up to 15% new oak giving structure and complexity. It is aged in bottles to improve the wine's balance, taking advantage of slow and natural oxidation which allows the wine to open and develop its flavours.

Whether red or white, the wines of the **2023** vintage promise to be expressive, with lovely aromas. The weather year was rock-and-roll: mild winter, mixed spring, summer with heat spikes, cool, wet weather and thunderstorms. The harvest began at the end of August, in an unseasonably hot spell. After an easy vinification, the wines are peacefully installed in the cellars, in vats or oak barrels, to perfect their ageing.

TASTING NOTES



Nice green yellow colour with glints of gold.



Aromas of walnuts and roasted almonds, baked bread and gingerbread.



Full bodied wine with a long finish on a pleasant note of dried fruit. On the palate, notes of apricot, mirabelle and honey.

SERVING SUGGESTIONS



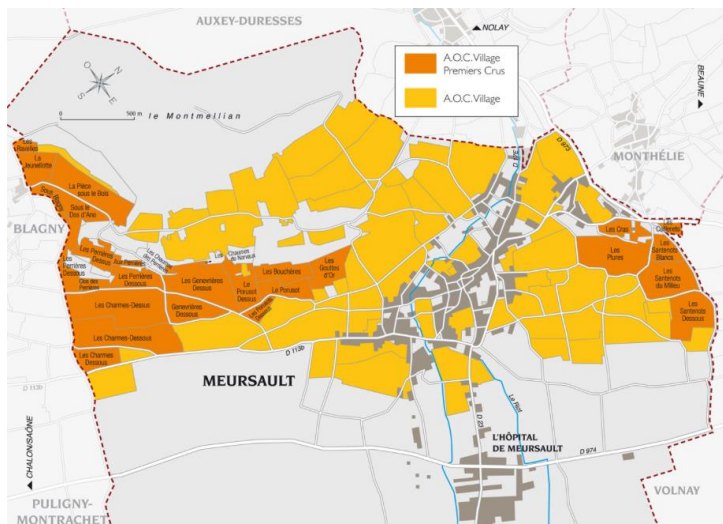
Foie gras terrine, braised lobster, roasted scallops all oily grilled fishes such as Tuna, salmon. goat cheese, typical french cheeses.



12 °C to 14° C.



10 to 15 years.



THE VINEYARD

Meursault is certainly one of the oldest villages in Burgundy. At Cistercian times, exceptional white wines were produced round the village of Meursault. The Vineyard dates back to 1098, the year the Abbey of Citeaux was founded. The monks were given a few vines here and they quickly developed this wonderful potential. The soils in Meursault are of exceptional variety and the different « terroirs » on this appellation have an incomparable diversity and richness, even if exposure to the sun is globally the same. The area covers 450 hectares plus 133 hectares classified as AOC Meursault Premier Cru through 17 climats.

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.

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Enjoy our quality responsibly!