

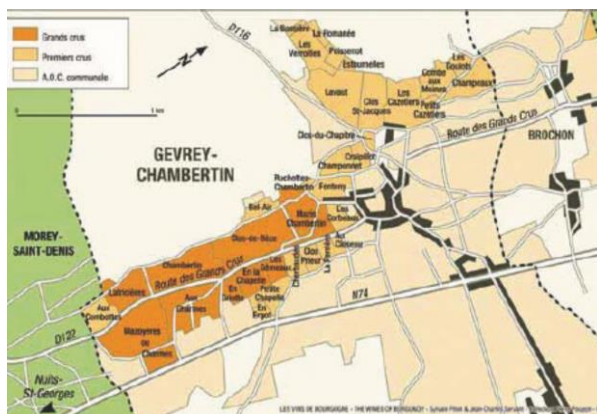


PATRIARCHE

BEAUNE-FRANCE
1780

GEVREY-CHAMBERTIN

- Region **Bourgogne**
- Village **Gevrey Chambertin**
- Appellation **Gevrey Chambertin**
- Varietal **Pinot Noir**



VINEYARD

It is the most important vineyard of the Côte de Nuits extending on the communes of Gevrey Chambertin and Brochon. The communal appellation vines lie on brown calcic or limey soils. They also reap the benefit of marls covered with screes and red silt washed down from the plateau. These stony mixtures confer elegance and delicacy on the wine while the clayey marls, which contain rich deposits of fossil shell fish, add body and firmness. The grapes selected for this Cuvée come from very well located parcels on the slope and are bought from wine growers with whom we have maintained a lasting relationship.

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 making is traditional. The wine is matured in oak barrels during 12 to 18 months (30% of new barrels selected and provided by our care). We select barrels in French oak from the Vosges area, slightly toasted to emphasize the complexity of the terroir.

The **2022** vintage encapsulates what Bourgogne does best: Generosity and promise! Despite some small disparities depending on the varietal, the vines stood up pretty well to some rather extreme weather (frost, heatwaves, and drought) and were able to take advantage of the slightest rainfall. Budburst was later than in recent years, which helped protect the vines from April frost. The wines are revealing quality, with nice concentration and fine balance. And it's a surprising vintage because although the weather was very hot, the wines are vivacious and offer aromas of fresh fruit; the promise of good things to come.

TASTING



Beautiful intense red colour.



Aromas of ripe red and black fruits like gooseberry, cherry and black currant.



Generous fruits flavours balanced by velvety tannins on the palate, beautiful typicity ending in a harmonious finish. The aftertaste is full of fruit with supple tannins.

FOOD AND WINE



Ideal with game, rib steak and cheese.



16°C / 61°F.



5 to 8 years.

