



PATRIARCHE
BEAUNE-FRANCE
1780

Puligny-Montrachet

1^{er} Cru – Les Chalumaux

- Region **Côte de Beaune**
- Village **Puligny-Montrachet**
- Appellation **Puligny-Montrachet 1^{er} Cru**
- Climate **Les Chalumaux**
- Varietal **Chardonnay**



VINIFICATION AND VINTAGE

The wine is made according to the traditional Burgundy method. It is aged in oak barrels in our cellars using 30% new barrels. The harvesting is manual and, most often, either done at the vine or in the cellar on a sorting table, allowing the removal of rotten or insufficiently ripe grapes.

2018 : may be considered the perfect vintage, combining good volume and excellent quality. It was the warmest year of the 21st century. In terms of sunshine, it ranks second after 2003. Precipitation was slightly inferior: winter was wet but spring and summer were dry, however with a few local occasional storms which brought some welcome rain. After the very low yields experienced in 2016 and 2017, the vines' vigour was renewed and weather conditions proved to be extremely favourable for the production of numerous bunches of grapes.

TASTING NOTES



Golden gold color with emerald reflections, clear and very bright



On the nose, very pronounced woody aromas, with notes of coconut, which slightly mask the citrus fruit aromas



On the palate, the woodiness takes an important part, present volume with a nice grain, racy. Notes of citrus fruits and coconut

SERVING SUGGESTIONS



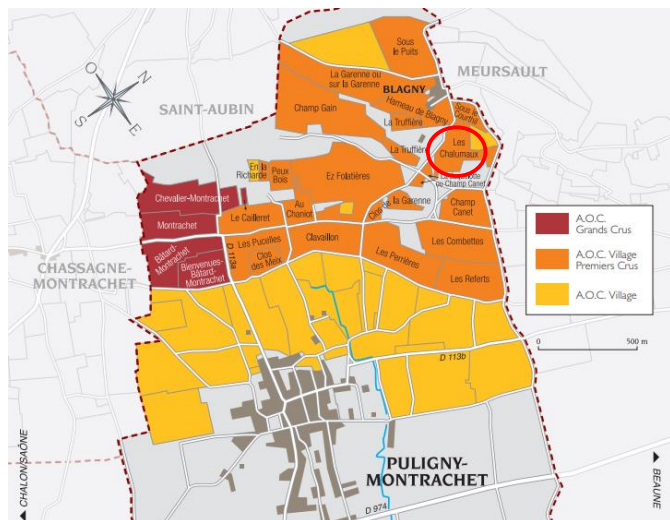
Ideal with poultry in sauce, pan-fried veal with mushrooms, but also with foie gras, lobster, lobster or grilled and pan-fried sea fish. Cheeses : goat cheese, reblochon or brie de Meaux.



11 °C to 13° C.



5 to 10 years.



THE VINEYARD

The vineyard of Puligny-Montrachet produces almost exclusively white wines. It comprises 200 hectares of whites of which 91 are Premier Cru, with a production of 10,630 hectoliters of which 4,885 hectoliters are Premier Cru. These are brown limestone soils, with clayey limestone marly banks, which are thick in the upper part and smaller grained at the bottom of the slope. Grapes selected for this vintage come from the middle of the hillside and are purchased from vintners with whom we have worked for a long time.

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.