

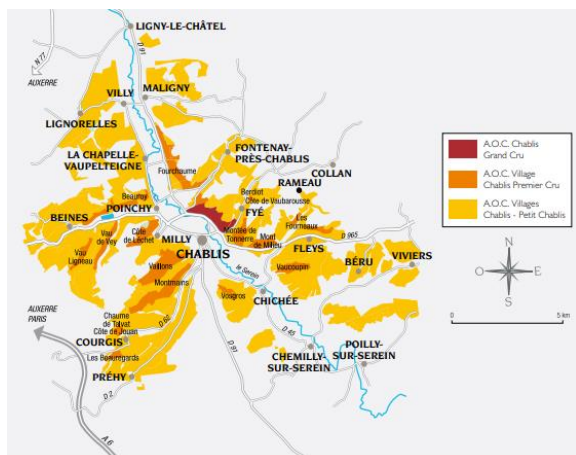


PATRIARCHE

BEAUNE-FRANCE
1780

CHABLIS

- Region **Chablis**
- Village **Chablis**
- Appellation **Chablis**
- Varietal **Chardonnay**



THE VINEYARD

The Chablis region is the northernmost wine district of the Burgundy region in France. It is spread on 4000 hectare where Chardonnay is the only grape used to produce the Chablis Appellation d'origine contrôlée. There, the Chardonnay varietal gives results in Chablis unlike anywhere else. It draws its personality and character from a subsoil that is 150 million years old, and ripens in ideal conditions, in a semi-continental climate, which allow it to attain a good balance between sugar levels and acidity.

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



Pale yellow colour with green reflection.



Lemony and mineral notes on the nose.



Fresh and elegant on the palate with a lovely length.
Rich and harmonious finish.

SERVING SUGGESTIONS



Ideal with starters and fish.



10°C-12°C.



3 years.