

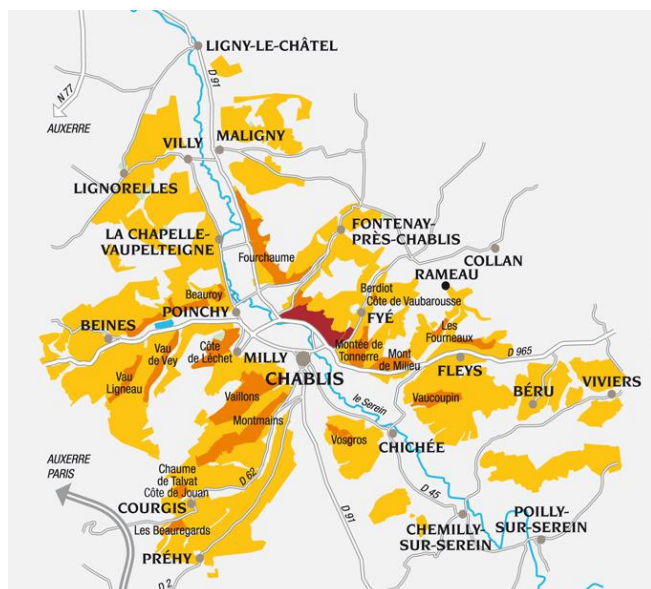


**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# CHABLIS

## GRAND CRU BLANCHOT

- Région **Chablis**
- Village **Chablis**
- Appellation **Chablis Grand Cru**
- Climat **Blanchot**
- Varietal **Chardonnay**



## THE VINEYARD

The vineyard of Chablis is established between 200 and 300 metres of altitude. Located in the northernmost part of Burgundy, it covers 4000 hectares to the east of Auxerre on the hills bordering the Serein valley. Chablis Grands Crus Valmur is located direct west, facing the setting sun. It enjoys the most favourable exposition. This climate which covers 50 hectares extends to the north from the côte des Grands Crus, which it often rivals.

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 is made according to the traditional Burgundy method. The ageing is done in vats for 12 to 18 months to bring together freshness and maturity. Follows an ageing in bottles for 12 months to improve the wine's balance, taking advantage of slow and natural oxidation which allows the wine to open and develop its flavours.

**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



A high fashion dress with pure gold-green colors which evolves, with age, towards light yellow.



The mineral aromas are intense but we also note lime blossom, dried fruits, honey and almond. The mousseron brings a touch of strong typicity to the Chablis Grand Cru.



On the palate, the perfect balance between acidity and fatness, liveliness and dryness: all the charm of an inimitable wine with an authentic source.

## SERVING SUGGESTIONS



Ideal with starters such as shrimp tartar with lemongrass ginger and caviar or a poultry supreme.



10°C-12°C.



10 to 15 years.