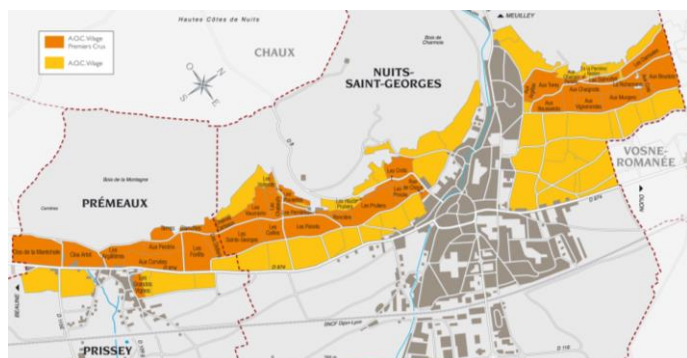




PATRIARCHE
BEAUNE-FRANCE
1780

Nuits-Saint-Georges

- Region **Côte de Nuits**
- Village **Nuits-Saint-Georges**
- Appellation **Nuits-Saint-Georges**
- Climate
- Varietal **Pinot Noir**



THE VINEYARD

Nuits-Saint-Georges is a lively and affable city, and has been an active wine town for centuries. It gives its name to the Côte de Nuits and stands under the banner of Saint-Georges, its most famous wine. Established in September 1936, its Appellation d'Origine Contrôlée unites Premeaux-Prissey to this commune. Most of the production comes from Pinot Noir (red wine). There are however some white Chardonnay vines. The Confrérie des Chevaliers du Tastevin was founded here in 1934.

In the northern part, the soils come from silt with pebbles coming down from the Côte, from the alluvium of the Meuzin valley when they are not located on the top of the hillside. In the southern part, the lower silts come from the combe des Vallerots (deep earth, marl and limestone) while at the top of the hillside, the rock is caressed. The exposure is mostly to the east or south-east.

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 vinified according to the Burgundian traditional method with a maceration from 12 to 15 days. After devatting the wine is matured in oak barrels (50% of new barrels and 50% of one year old barrels) during 12 to 15 months. The barrels are selected and provided by our care. We select barrels in French oak, toasted but not burned, to emphasize the complexity of the terroir.

2019 : An expressive and aromatic vintage, usually with a long finish and nice fruits aromas

TASTING NOTES



Intense purple color, sometimes tending towards mauve.



Aromas of youth: cherry, strawberry, blackcurrant. Of maturity : leather, truffle, fur, game.



Vigorous and full-bodied, it has body and chewiness, on a balanced and robust structure. The aftertaste is fruity and long.

SERVING SUGGESTIONS



Ideal with coffee spice crusted prime rib and sweet potatoes or with a dark chocolate mousse, Espelette saffron pepper and Morello cherry syrup



16°C to 17°C.



3 to 5 years.