



PATRIARCHE
BEAUNE-FRANCE
1780

Morey-Saint-Denis

PREMIER CRU – LES MILLANDES

- Region **Côte de Nuits**
- Village **Morey-Saint-Denis**
- Appellation **Morey-Saint-Denis 1er Cru**
- Climate **Les Millandes**
- Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The harvested grapes are destemmed and the juice then aged in a tank for around 3 to 4 weeks to obtain the optimal expression of the terroir. The wine is then placed into oak barrels to age for around 18 months to develop its aromatic range and increase in complexity before bottling.

2019 was yet another hot year. Average annual temperatures and amount of sunshine were close to those of 2003, however precipitation was slightly higher in 2019, though highly variable in the different vineyards. 2019 was also a strange year, with marked contrasts as far as temperature and irregular rainfall were concerned, which brought about varying degrees of drought-like conditions depending on the region. Very aromatic vintage, with beautiful structure and a perfect balance between maturity and acidity.

TASTING NOTES



Bright ruby colour with purple highlights.



The nose opens into aromas of red fruits, highlighted with pleasant, subtle woody notes.



On the palate, the attack is full of fruit. Nice intensity the tannins are supple.

SERVING SUGGESTIONS



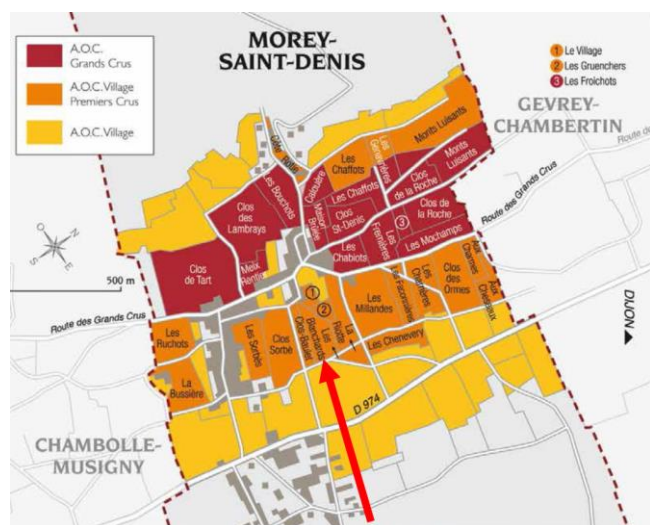
Perfect with game, duck or with desserts like blueberry pie.



14-16°C.



10 to 15 years.



THE VINEYARD

Rich in Premiers Crus and Grands Crus, in Côte de Nuits, Morey-Saint-Denis forms the transition between the wines of Gevrey-Chambertin and Chambolle-Musigny. The « Appellation d'Origine Contrôlée » programme (Protected Designation of Origin) was established in 1936. The vines grow in the chalky and calcareous-clay soils of the Mid-Jurassic: white Bathonian oolite at the top of the slope, crinoidal Bajocian limestone at the base. Facing east, it ranges in altitude from 220 to 270 metres. Located directly above the village, the valley modifies some exposure and in-creases the marls in the land.

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.