



PATRIARCHE
BEAUNE-FRANCE
1780

Monthélie

1^{er} Cru Le Meix Bataille

- Région **Côte de Beaune**
- Village **Monthélie**
- Appellation **Monthélie 1^{er} Cru**
- Climat **Le Meix Bataille**
- Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The wine is vinified according to the traditional Burgundy method. It is aged in oak barrels for 15 to 16 months using 30% new barrels. The manual grape-harvest is sorted, either on the grape-vine or in the cellar on a sorting table, permitting the removal of rotten or unripe grapes.

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



Beautiful ruby color.



Its aromas express small red and black fruits, sometimes floral notes of violet and peony, oriented with age on the undergrowth, the fern and the spices.



Firm and velvety, its flesh rests on fine tannins. It shares with Volnay the image of a feminine wine.

SERVING SUGGESTIONS



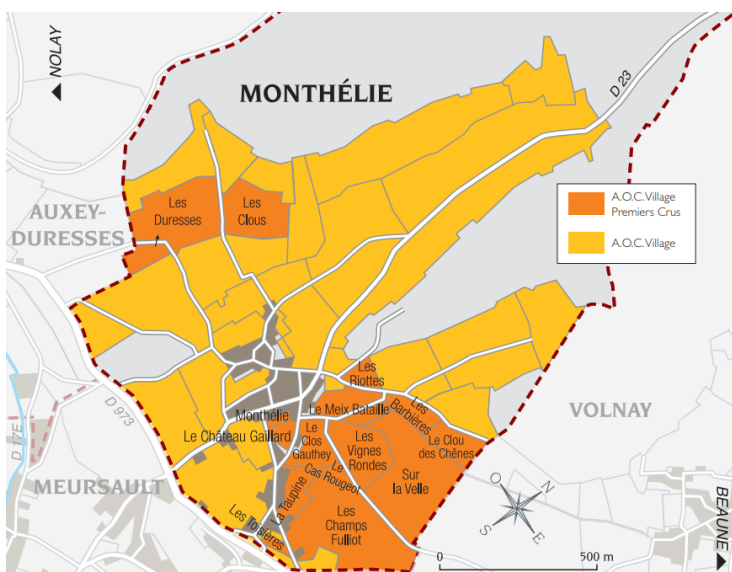
Ideal with roasted poultry or lamb, rabbit or meat pies. For cheese, brillatsavarin, brie, reblochon.



15°C



5 to 15 years.



THE VINEYARD

Monthélie is located between Volnay and Meursault. The Monthélie vines are located on the "slope of Volnay" and in the Auxey-Duresses valley, on the limestone of the Argovian period, with an eastern or western exposure depending on the slope (between 230 and 370 meters above sea level). The vines are exposed to the south and south-east, and are born from the gravelly limestone of the Bathonian period covered with red clay and marl. The AOC was instituted in 1937.

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.