

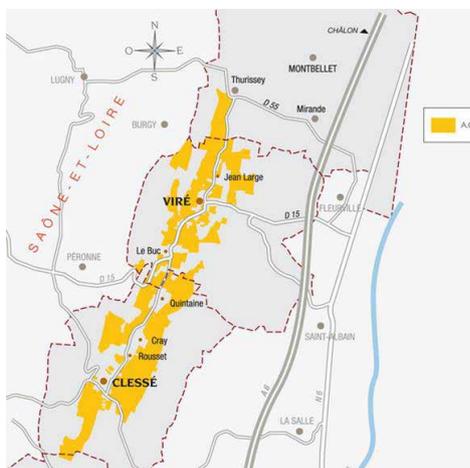


PATRIARCHE

BEAUNE-FRANCE
1780

VIRÉ-CLESSÉ

- › Région **Côte Maconnaise**
- › Village **Viré et Clessé**
- › Appellation **Viré Clessé**
- › Climat
- › Varietal **Chardonnay**



THE VINEYARD

The vineyard is made up of two north-south coasts, bounded by the valleys of Bourbonne and Mouge. They are composed of limestones with Bajocian interstices and marl-limestone strata of the Oxfordian (Jurassic). Other lands still on the lower slopes, are made of clays with « chailles » (sandstone pebbles), exposed to the rising and well drained. The « cray », a type of chalky white limestone soils, is here: the best for Chardonnay. Altitude: between 200 and 440 meters.

VINIFICATION AND VINTAGE

Pneumatic pressing at harvest. Vinification in thermo-regulated vats (temperature regulated between 16 and 18°C). Spontaneous malolactic fermentation. Ageing on the lees to conserve all of the potential of the wine up to bottling time.

2016: Vintage of late maturity which allowed to keep a good freshness. Wines of great elegance and a beautiful aromatic intensity.

TASTING NOTES



Pale gold with green highlights.



On the nose notes of mint, white flowers (hawthorn and acacia) and white peach. Pine and quince jam appear on an aging vintage.



Lively and fresh wine, with hints of mint.

SERVING SUGGESTIONS



Perfect with veal, or steamed fish, poached and in white sauce.



11° to 13°C.



3 to 4 years.