



PATRIARCHE
BEAUNE-FRANCE
1780

Viré-Clessé

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



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.

2018 was a dream vintage, providing generous volumes and superb quality. Rain was a key player in shaping the 2018 vintage. It was very present in winter, allowing the vines to establish some reserves before a particularly hot and dry summer. The plants were in great shape, helped by clement weather in springtime. No major weather events upset the growth cycle and the harvest began end of August. The general opinion is that 2018 was a rare phenomenon, one that a winemaker is only likely to see once or twice in their life!

TASTING NOTES



Brilliant pale gold color, rather ashy gold, with greenish reflections.



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, a bit sharp and yet full of roundness. Fine and supple, a tender and spontaneous side. A touch of nervousness does not displease him.

SERVING SUGGESTIONS



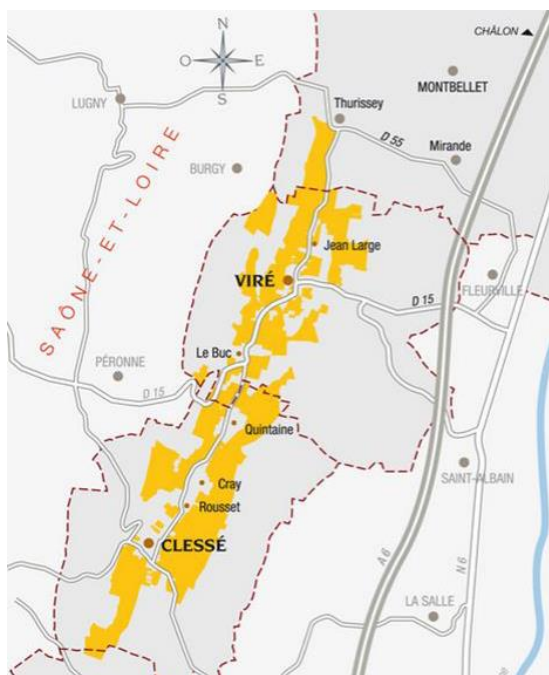
Perfect with veal, or steamed fish, poached and in white sauce.



11° to 13°C.



3 to 4 years.



THE VINEYARD

As a whole 26 villages producing Mâcon appellation + a geographical designation on 1 661 ha . The harvest originates exclusively from the town of Lugny which is a 105 ha plateau, mostly clayey-limestone. It is oriented south-southeast and benefits from optimal sun exposure. The average age of the vines is over 40 years.

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.