

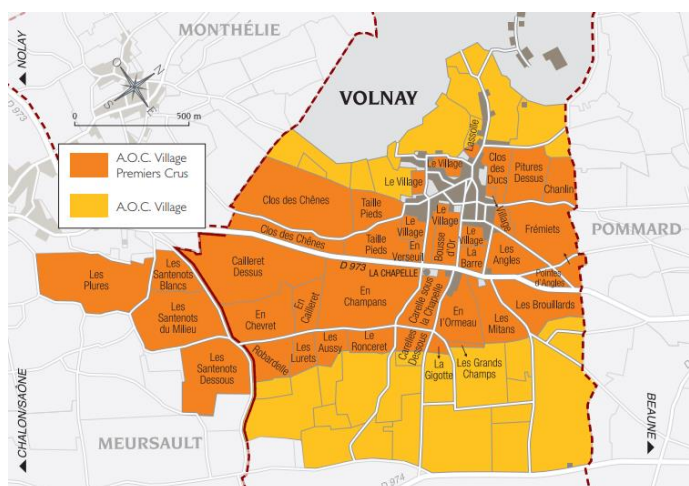


**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# Volnay

## 1<sup>er</sup> Cru Les Caillerets

- Région **Côte de Beaune**
- Village **Volnay**
- Appellation **Volnay**
- Climat **Les Caillerets**
- Varietal **Pinot Noir**



## VINIFICATION AND VINTAGE

This wine is vinified according to the traditional Burgundian method.

**2018** : The 2018 vintage is characterized by its exceptional quality, giving wines a remarkable aromatic intensity. Expressive and harmonious with an impressive structure.

## TASTING NOTES



Deep ruby red color, limpid and brilliant



On the nose, aromas of small red jammy fruits with a shiny side and a beautiful concentration



On the palate, notes of jammy red fruits, a beautiful lacy structure, no woody notes and a nice concentration

## THE VINEYARD

High perched on the Côte de Beaune, narrow and sloping, Volnay is leaning against the small mountain of Chaignot, drawing a slight bend in the general orientation of the slopes: from the east to the southeast. Red and made from Pinot Noir, this Appellation d'Origine Contrôlée instituted in 1937 is accompanied by Volnay-Santenots produced on Meursault (bordering and in continuity with the terroir). The oolitic limestone can be compared to the porphyry of Morvan. It is pink, with beautiful pale green grains, and supports schistose banks. At the top of the hillside, a very calcareous ground. Then a white argovian limestone going down the slope, light and of chalky aspect. Further down, the Bathonian limestone is stony, ferruginous, reddish. The piedmont is made of deeper and gravelly soils. The altitude: between 230 and 280 meters.

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.



Ideal with sophisticated poultry dishes or simply roasted game birds, or as a civet, slowly braised. Perfectly suited to cheeses with strong flavors.



14°C to 16°C.



3 to 8 years.