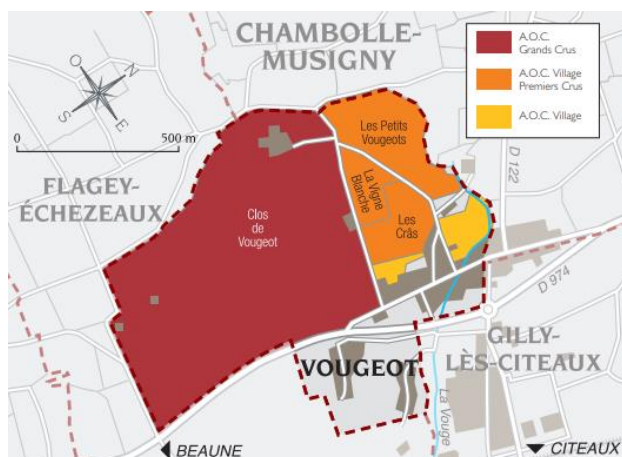




PATRIARCHE
BEAUNE-FRANCE
1780

Clos de Vougeot Grand Cru

- Region **Côte de Nuits**
- Village **Vougeot**
- Appellation **Clos de Vougeot Grand Cru**
- Climat
- Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The wine is vinified with the traditional Burgundian process in thermo-regulated stainless steel tanks of de-stemmed pinot noir grapes to preserve the fruit. Long vatting time of 3 weeks (alcoholic fermentation) with pre-fermentation cold maceration and then ageing in French oak barrels for 18 months, with up to 20% new oak to give complexity and structure.

2020: This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines.

Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Fans of Bourgogne wine will be delighted.

THE VINEYARD

In the heart of the Côte de Nuits, the Clos de Vougeot alone occupies a large part of the commune of Vougeot, between Chambolle-Musigny and Flagey-Echézeaux / Vosne-Romanée. Above the Clos, the Musigny and the Grands-Echézeaux occupy the hillside.

Founded around 1110 by the nearby abbey of Cîteaux, which retained ownership until 1789, the Clos de Vougeot is the very image of Burgundy. Covering 50.59 hectares in one piece, it is still surrounded by the same walls that surrounded it five centuries ago. Its wine is one of the leading figures among the red Grands Crus. The AOC Grand Cru dates from July 31, 1937. Its castle is open to visitors and the Confrérie des Chevaliers du Tastevin holds its chapters here: it is the most beautiful table d'hôte in France.

At an altitude of 255 meters, its upper part is gently sloping: shallow soil of gravelly structure with abundant gravel on the Bajocian limestone slab. In the middle: a shallow brown soil on limestone pebbles, more clayey. Lower part: a deeper brown soil on a marly level rich in clay and fine silt. The whole dates from the Jurassic period.

Since 1780, Patriarche has been the ambassador of the richness 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.

TASTING NOTES



Deep and evolved robe, garnet color.



Fine nose of fresh red and black fruits such as raspberry or blackberry. With age, aromas evolve towards undergrowth, violet under the morning dew with notes of wild mint, licorice, truffle...



On the palate, a sovereign taste, rich in sap and mellowness, where elegant finesse and fleshy fullness are combined. A remarkable balance and a lingering persistence of flavors.

SERVING SUGGESTIONS



Ideal with musky, marbled and tender meats such as a rib of beef, a roasted veal with mushrooms or a nice piece of game birds, in sauce or simply roasted. Cheeses : epoisses, saint-florentin and the cheese of cîteaux whose monks created this famous Clos.



13°C to 16°C.



10 to 30 years.