



**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# Vosne-Romanée 1<sup>er</sup> Cru Les Suchots

- Region **Côte de Nuits**
- Village **Vosne-Romanée**
- Appellation **Vosne Romanée 1er Cru**
- Climate **Les Suchots**
- Varietal **Pinot Noir**



## VINIFICATION AND VINTAGE

Vinification according to the traditional Burgundian Method to preserve the fruitiness and the richness.

**2018** : A wine with elegance, volume and powerful. The perfect harmony between balance and power.

## TASTING NOTES



Garnet red colour going to dark purple.



Very ripe fruit nose on a spicy background constitutes the bouquet. Strawberry, blueberry and blackcurrant notes.



On the palate, velvet and distinction, expression of the fullness of Pinot Noir. A wine balancing richness and tannins and texture under a well integrated attack.

## SERVING SUGGESTIONS



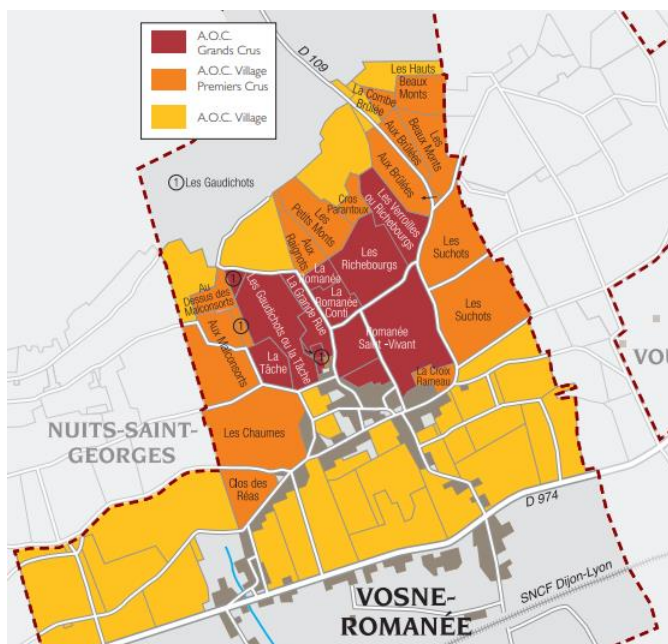
Ideal with veal medallion and counted orange, or roasted pike-perch with leek.



14°C to 16°C.



4 to 15 years.



## THE VINEYARD

The appellation is located on either side of the Grands Crus, at the top of the foothills, sometimes extending these at the same altitude.

The soil is composed of limestone mixed with clayey marl at a depth that varies from a few tens of centimeters to 1 meter. Exposure to the rising.

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.