



PATRIARCHE
BEAUNE-FRANCE
1780

Chambolle-Musigny

- Region **Côtes de Nuits**
- Village **Chambolle-Musigny**
- Appellation **Chambolle-Musigny**
- Climate
- Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The wine is vinified with the traditional Burgundian process.

After the fermentation, the wine is aged in oak barrels to soften the tannins, add aromas and open the wine.

The **2022** vintage encapsulates what Bourgogne does best: Generosity and promise! Despite some small disparities depending on the varietal, the vines stood up pretty well to some rather extreme weather (frost, heatwaves, and drought) and were able to take advantage of the slightest rainfall. Budburst was later than in recent years, which helped protect the vines from April frost. The wines are revealing quality, with nice concentration and fine balance. And it's a surprising vintage because although the weather was very hot, the wines are vivacious and offer aromas of fresh fruit; the promise of good things to come.

TASTING NOTES



Bright ruby color, haloed by brilliant and luminous reflections.



Aromas of violet and small red fruits (strawberry, raspberry).



On the palate, its fleshy delicacy does not prevent it from keeping a solid and durable structure. Quite mellow, with little acidity, its tannins remain soft and silky.

SERVING SUGGESTIONS



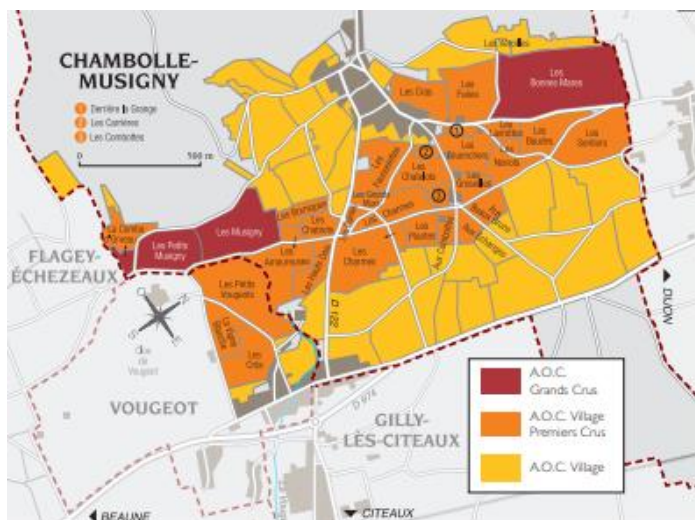
Ideal with a roasted pike-perch with leeks and liquorice or a veal medallion with small vegetables



12°C to 14°C.



4 to 15 years.



THE VINEYARD

This small village on the Côte de Nuits hardly wanted to expand as its land is precious.

Between 250 and 300 meters above sea level, facing the east, the hill is close to the bedrock with shallow soil. Many cracks in the limestone hard allow the roots to seek their happiness deep in the basement Jurassic. Blocks and gravel ensure good drainage at the bottom of the valley.

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.