



PATRIARCHE

BEAUNE-FRANCE
1780

GIVRY

- › Région **Côte Chalonnaise**
- › Village **Givry**
- › Appellation **Givry**
- › Climat
- › Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

Wine is vinified according to the traditional Burgundy method, with about ten days of maceration and temperatures not over 30°C in order to preserve the aromatic potential of the pinot. Ageing takes place partly in barrels and partly in vats for 12 months.

2015 : A vintage all in amplitude. Structured wines with good aging potential.

TASTING NOTES



Nice bright purple-red colour, with blue highlights when the wine is young.



For young wines there are mostly accents of small red berries - wild strawberries, redcurrants, blackberries which prevail.



In the mouth, the wine is fleshy on tannins which are only slightly noticeable the first year but which will become more blended. The fruity freshness remains present.

SERVING SUGGESTIONS



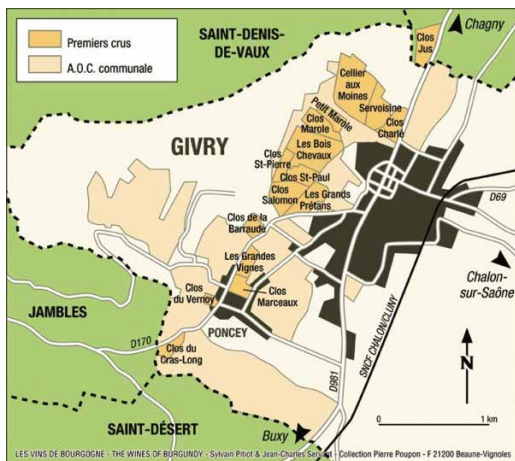
Its aromatic palette will accompany well good charcuterie, white meat, braised red meat, soft-rind cheese.



15°C.



3 to 5 years.



THE VINEYARD

The Givry designation zone located on the hillside at an altitude between 240 and 280 metres has an eastern south-eastern exposure. It consists mainly of red wines made with pinot noir grapes. The terroir lies on brown limestone and chalky-clay. The summits of the hills are more stony with visible shards of limestone.