

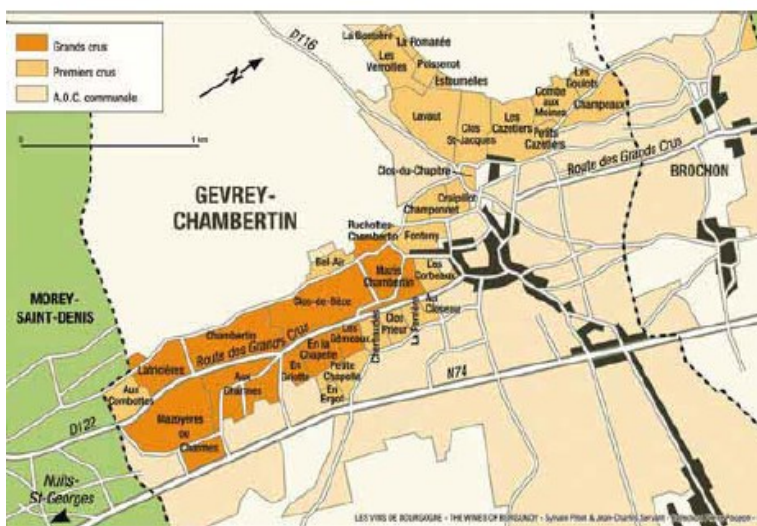


PATRIARCHE

BEAUNE-FRANCE
1780

Gevrey Chambertin

RÉGION : **Bourgogne**
VILLAGE : **Gevrey Chambertin**
APPELLATION: **Gevrey Chambertin**
CLIMAT:
VARIETAL : **Pinot Noir**



THE VINEYARD

It is the most important vineyard of the Côte de Nuits extending on the communes of Gevrey Chambertin and Brochon. The communal appellation vines lie on brown calcic or limey soils. They also reap the benefit of marls covered with screes and red silt washed down from the plateau. These stony mixtures confer elegance and delicacy on the wine while the clayey marls, which contain rich deposits of fossil shell-fish, add body and firmness. The grapes selected for this Cuvée come from very well located parcels on the slope and are bought from wine growers with whom we have maintained a lasting relationship..

VINIFICATION

The wine making is traditional. The wine is matured in oak barrels during 12 to 18 months (30% of new barrels selected and provided by our care). We select barrels in French oak from the Vosges area, slightly toasted to emphasize the complexity of the terroir

SERVING SUGGESTIONS

FOOD PAIRING : ideal with game, rib steak and cheese

TEMPERATURE : 16° C

AGEING : 5 to 8 years

TASTING NOTES

COLOR : Beautiful intense red.

NOSE : Aromas are redolent of ripe red fruits like gooseberry and black currant.

PALATE : Generous fruit flavours balanced by velvety tannins on the palate, beautiful typicity ending in a harmonious finish.