

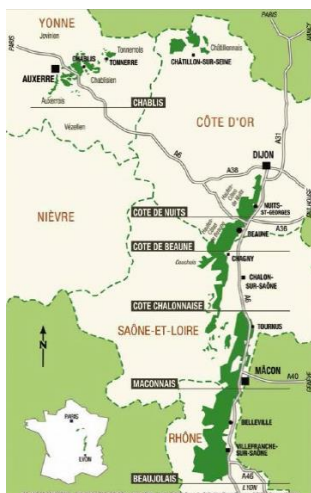


**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# BOURGOGNE

## CHARDONNAY 2020

- Region **Bourgogne**
- Village
- Appellation **Bourgogne Chardonnay**
- Climate
- Varietal **Chardonnay**



### THE VINEYARD

The Chardonnay prefers marly-limestone soils that are quite clayey, where it develops all its elegance and smooth flavours. It is the proportion of clay in the soil which determines the more or less aromatic, full style of the great dry white wines of Burgundy. The Patriarche Bourgogne Chardonnay comes from a balanced blend of 60 % grapes from Yonne giving minerality, Côte de Beaune giving elegance and finesse and Côte Chalonnaise (Montagny) giving rich and complex wines ; 40 % grapes from Mâconnais giving freshness. The grapes are bought from wine growers with whom we maintain a long date partnership.

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.



### VINIFICATION AND VINTAGE

The wine is vinified with the traditional Burgundian process. "2020 was a solar year in Burgundy, with beautiful weather from March to September. The harvest was done early enough to keep all their freshness. "

**2020** : Vintage with a nice freshness, well –balanced with lot of fruit notes. Fine with a good aromatic potential. This wine is harmonious, structured and round.

### TASTING NOTES



Luminous clear yellow, golden reflections.



Fresh and fruity nose on notes of minerals, citrus fruits, dried fruits raised by pleasant vanilla notes.



Tender and very fruity attack with a fine texture, bold with a finish still on freshness.

### SERVING SUGGESTIONS



Can be served as an aperitif, ideal with starters and fish.



10°C to 12°C  
/50°F to 54°F



2 to 4 years.