



PATRIARCHE
BEAUNE-FRANCE
1780

Meursault

- Region **Côte de Beaune**
- Village **Meursault**
- Appellation **Meursault**
- Climate
- Varietal **Chardonnay**

VINIFICATION AND VINTAGE

The wine is produced using the traditional methods of Burgundy. After a very slow pressing to respect fruit, the wine goes into French oak barrels for maturing during 12 months, with up to 15% new oak giving structure and complexity. It is aged in bottles to improve the wine's balance, taking advantage of slow and natural oxidation which allows the wine to open and develop its flavours.

2018 may be considered the perfect vintage, combining good volume and excellent quality. It was the warmest year of the 21st century. In terms of sunshine, it ranks second after 2003. Precipitation was slightly inferior: winter was wet but spring and summer were dry, however with a few local occasional storms which brought some welcome rain. After the very low yields experienced in 2016 and 2017, the vines' vigour was renewed and weather conditions proved to be extremely favourable for the production of numerous bunches of grapes.



TASTING NOTES



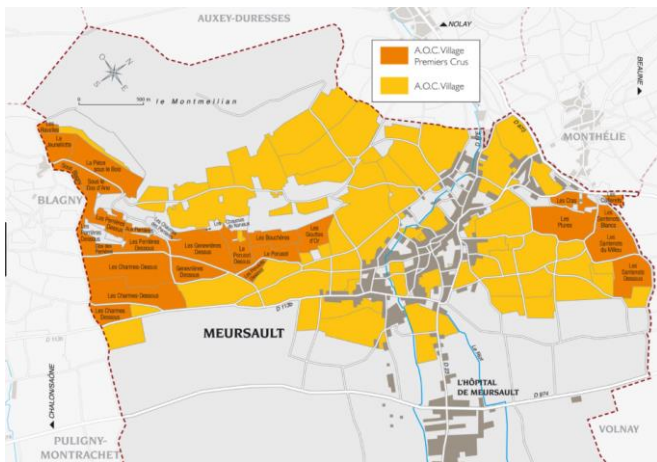
Nice green yellow colour with glints of gold.



Aromas of walnuts and roasted almonds, baked bread and gingerbread.



Full-bodied wine with a long persistence. Notes of apricots, mirabelle plums and honey. The finish is long with spicy and dried fruit notes.



THE VINEYARD

Its recorded history goes back to at least 1090, when the village of Mursalt was listed in the records of Cluny Abbey. Meursault is the softest, richest and most rounded of the three main villages for fine whites. The area covers 316 hectares plus 133 hectares classified as AOC Meursault Premier Cru through 17 climats.

SERVING SUGGESTIONS



Ideal with braised lobster, oily grilled fishes such as Tuna or salmon. Goes well with goat cheese.



12 °C to 14° C.



10 to 15 years.

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.