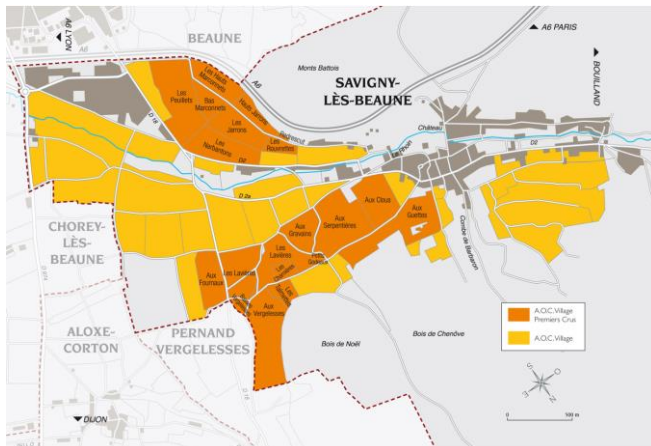




**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# SAVIGNY-LES-BEAUNE

- Region **Côte de Beaune**
- Village **Savigny-lès-Beaune**
- Appellation **Savigny-lès-Beaune**
- Climate
- Varietal **Pinot Noir**



## THE VINEYARD

This AOC is located in the municipality of Savigny-lès-Beaune, with 354 hectares of vines in all. A large majority of red wines are made here.

On slopes rising gently then firmer, from 250 meters to 400 meters above sea level, we find the alluvial cone of the Rhoin and then the geology of the Corton Mountain. The southern exposure benefits from gravelly soils, dotted with ferruginous oolite. Going down the red-brown limestone becomes more clayey, stony. Opposite, the hillside looks the rising on limestone soils with sandy shades.

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

Wine is vinified according to the traditional Burgundian method. The manual grape-harvest is sorted, either on the grapevine or in the cellar on a sorting table, permitting the removal of rotten or un-ripe grapes.

**2016:** A very pleasant wine with volume and a good ageing potential.

## TASTING NOTES



Deep ruby red colour, limpid with a beautiful shine.



Intense nose of very ripe small red fruits, associated with light and well-married woody notes.



Very aromatic, fresh, fine, well-ripened small red fruits. A great vintage.

## SERVING SUGGESTIONS



Wine pairs well with game, red meat in sauce and cheese.



16°C to 17°C.



3 to 10 years.