

PATRIARCHE

BEAUNE-FRANCE 1780

VOSNE-ROMANÉE

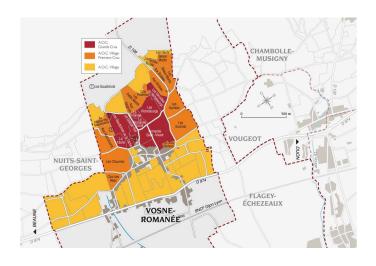
> Région Côte de Nuits

> Village
Vosne-Romanée

> Appellation Vosne-Romanée

> Climat

> Varietal
Pinot noir







VINIFICATION AND VINTAGE

Maceration in open vat for about 3 weeks then ageing in french oak for about 12 months

2015: A racy vintage, offering a wide aromatic palette and fleshy and supple wines.

TASTING NOTES



Deep purple.



Intense strawberries, raspberries and blackcurrants aromas that will evolve into leather and cherry-brandy notes.



Fur and leather notes on the palate. A full-bodied red wine with silky tannins. This wine is the archetype of a great Pinot Noir from Burgundy.

SERVING SUGGESTIONS



Roasted red meat, game, spicy poultries, strong cheeses



14° to 16° C.



10 to 12 years.

THE VINEYARD

106 hectares between Nuits Saint Georges and Vougeot. Clayey marns of 10 cm to 1 meter.