

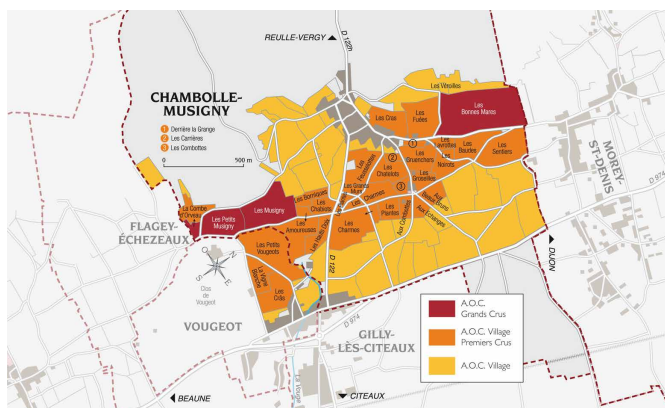


PATRIARCHE

BEAUNE-FRANCE
1780

CHAMBOLLE-MUSIGNY

- › Région **Côte de Nuits**
- › Village **Chamble-Musigny**
- › Appellation **Chamble-Musigny**
- › Climat
- › Varietal **Pinot noir**



VINIFICATION AND VINTAGE

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). An aromatic vintage characterized by full and fleshy wines with silky tannins.

2014 : Very nice aromatic and tasty vintage, full, fleshy wines and silky tannins.

TASTING NOTES



A red fruit oriented nose highlighted with some woody notes.



The nose is of good expression on fruit flavours raised by woody notes.



Well structured, with the typical finess of this appellation and silky tannins culminating in a lingering finish.

SERVING SUGGESTIONS



Ideal with red meat, game and cheese.



17° C.



5 to 7 years.

THE VINEYARD

This little village of the Cote de Nuits is located on the road of the Grands Crus. The vineyard mainly established on limestone soils, rock, marls, sands and red silts produces wines of Burgundy among the most considered. Two excellent Grands Crus are grown here (Bonnes Mares and Musigny) and 24 Premiers Crus. Patriarche has a long date partnership with a few wine growers from the slope of Chambolle and selects grapes to produce a charming and silky wine, very characteristic of the appellation.