

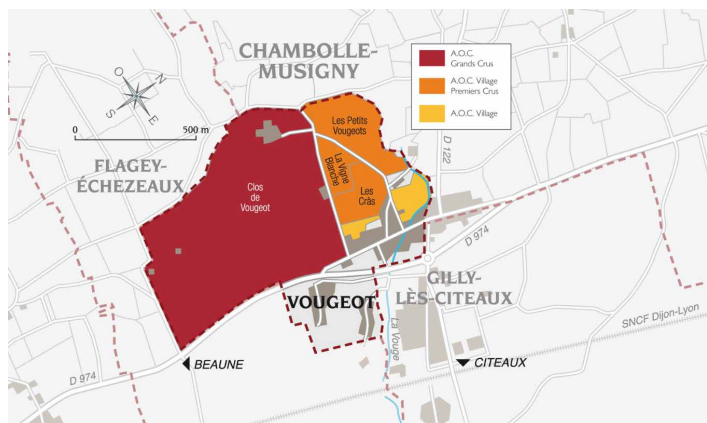


# PATRIARCHE

BEAUNE-FRANCE  
1780

## CLOS VOUGEOT

- › Région **Côte de Nuits**
- › Village **Vougeot**
- › Appellation **Clos Vougeot Grand Cru**
- › Climat
- › Varietal **Pinot noir**



### VINIFICATION AND VINTAGE

Made in the true Burgundy tradition, the wine is put into oak barrels after removal from the vat. It is then barrel-aged for 12 to 18 months. (50% new barrels)

**2012:** A low yield vintage due to the hails that destroyed a part of the production. The result is a vintage characterized by well balanced wine with crunchy fruits.

### TASTING NOTES



Beautiful deep red colour.



A nose with a lot of finesse and showcasing small ripe red berries notes.



An harmonious wine with delicate tannins and a straightforward finish.

### SERVING SUGGESTIONS



Red meat, strong cheeses.



16 ° to 17°C.



18 years.

### THE VINEYARD

Located in the township of Vougeot, we owe this most presti-gious plot of Burgundy to the monks from Cîteaux. Formerly, the Clos de Cîteaux, this vineyard was extended over two centuries. Starting in 1165 with a core of already existing vines, it is at this time that the wall surrounding the plot was built. Vougeot gets its name from the river « Vouge » which flows through the town. Surrounding the Château de Clos Vougeot, 80 owners share the plot and maintain the wall with care. The Clos Vougeot covers a total surface of about 50 hectares.