

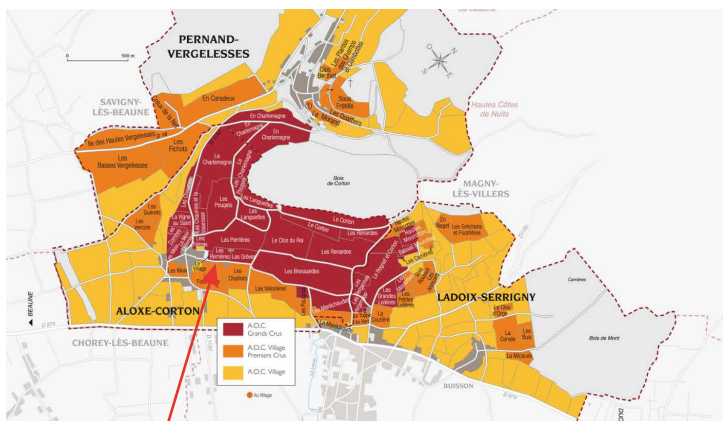


PATRIARCHE

BEAUNE-FRANCE
1780

CORTON GRAND CRU - LES PERRIÈRES

- › Région **Côte de Beaune**
- › Village **Aloxe-Corton**
- › Appellation **Corton Grand Cru**
- › Climat **Les Perrières**
- › Varietal **Pinot noir**



VINIFICATION AND VINTAGE

2015 : Vintage characterized by wines with intense dresses, finesse and expressing their terroir.

TASTING NOTES



Intense red color consistent with its vintage.



The nose exhales aromas of still-fresh red berries highlighted by fine notes of vanilla.



A wine that shows a lot of finesse characteristic of the Corton and showcase a long finish.

THE VINEYARD

The Montagne de Corton consists of three villages: Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses. The vineyard stretches between 250 and 330 metres in altitude, forming an amphitheatre that is unique on the Côte. Recognised on 31 July 1937, this Grand Cru produces mostly red wines but there also exist white ones. Facing southeast/southwest, this hillside offers a perfect geological section. At mid-slope, the gently sloping soil is reddish and stony, brown limestone, rich in marls with a strong presence of lye. It provides well-roundedness to the Pinot Noir. The Chardonnay (Corton-Charlemagne) covers the upper part of the slope.

SERVING SUGGESTIONS



Better paired with braised red and white meat.



16 to 17 °C

