

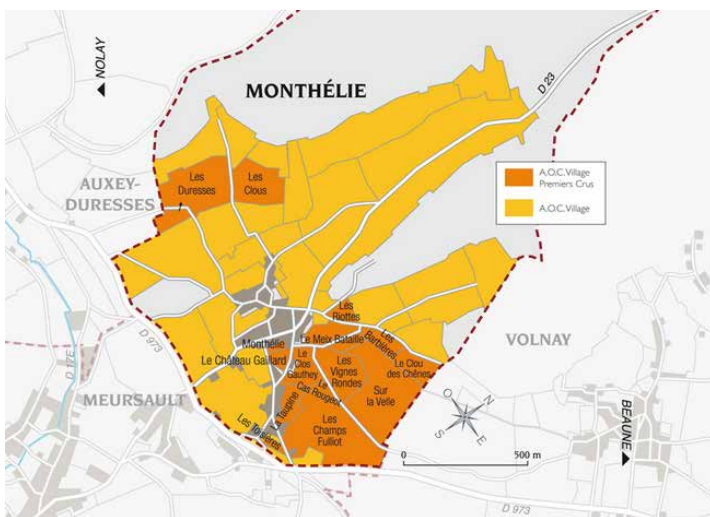


PATRIARCHE

BEAUNE-FRANCE
1780

MONTHÉLIE

- › Région **Côte de Beaune**
- › Village **Monthélie**
- › Appellation **Monthélie**
- › Climat
- › Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The wine is vinified according to the traditional Burgundy method. It is aged in oak barrels for 15 to 16 months using 30% new barrels. The manual grape-harvest is sorted, either on the grape-vine or in the cellar on a sorting table, permitting the removal of rotten or unripe grapes.

2016 : A racy vintage, offering a wide aromatic palette and fleshy and supple wines.

TASTING NOTES



Ruby red colour, with light amber highlights.



Small red berries aromas such as redcurrants.



A wine with strong aromas of red fruits and supple tannins.

SERVING SUGGESTIONS



To be served with lamb roasted with thyme,



12°C to 14°C.



5 to 8 years.

THE VINEYARD

Located at an altitude just below Volnay, this terroir makes for low-strength wines with a nice mineral thread.