



PATRIARCHE

BEAUNE-FRANCE
1780

BOURGOGNE PINOT NOIR

- › Région **Bourgogne**
- › Village
- › Appellation **Bourgogne Pinot Noir**
- › Climat
- › Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The wine is vinified with the traditional Burgundian process. 80 % of the Cuvée is aged in vats and 20 % in oak barrels during 12 to 18 months, in our cellars.

2016: Sign of a great vintage: both purity and aromatic intensity, supported by a beautiful maturity of tannins and balanced acidity.

TASTING NOTES



Deep and brilliant vivid red hue.



Characteristic Pinot Noir aromas of red fruits, black currant and raspberry.



Typical well structured wine with the grape variety perfectly expressed, delicate tannins culminating in a linger-ing finish

SERVING SUGGESTIONS



Ideal with game, white meat dishes and cheese.



14 to 16 °.



2 to 3 years.

THE VINEYARD

The Burgundian vineyard is made up of thousands of plots of land (called 'climats'). In spite of its diversity of soils, Burgundy has a certain unity of geology and soil and climate conditions: sedimentary soils composed of clay, marls and limestone, dating from the Jurassic period on an even older substrate composed of granite, lava, gneisses and a variety of schist. The Pinot Noir loves well-drained marl and limestone soils on which, depending on the proportion of limes-tone and the situation of the plot, it will produce a light, elegant red or a powerful, vigorous wine. The Patriarche Pinot Noir comes from a balanced blend of Côte de Beaune giving finesse to the wine, Hautes Côtes de Beaune giving fruitiness and Côte Chalonnaise giving elegance and suppleness.