

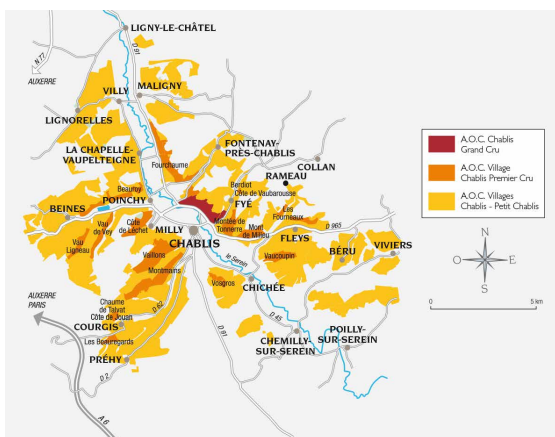


# PATRIARCHE

BEAUNE-FRANCE  
1780

## CHABLIS GRAND CRU - VALMUR

- › Région **Chablis**
- › Village **Chablis**
- › Appellation **Chablis Grand Cru**
- › Climat **Valmur**
- › Varietal **Chardonnay**



### VINIFICATION AND VINTAGE

The wine is made according to the traditional Burgundy method. The ageing is done in vats for 12 to 18 months to bring together freshness and maturity. Follows an ageing in bottles for 12 months to improve the wine's balance, taking advantage of slow and natural oxidation which allows the wine to open and develop its flavours.

**2014** : Vintage of great aromatic purity typical of the appellation. Chiseled and precise character. Good aging potential.

### TASTING NOTES



Brilliant clear colour with lovely green glints



Expressive nose is dominated by notes that are bath flowery and of yellow fruit.



First impression is bold and full-bodied with a hint of vivacity providing depth.

### SERVING SUGGESTIONS



Ideal with starters and fish.



10°C to 12°C



3 years.

### THE VINEYARD

The vineyard of Chablis is established between 200 and 300 metres of altitude. Located in the northernmost part of Burgundy, it covers 4000 hectares to the east of Auxerre on the hills bordering the Serein valley.

Chablis Grands Crus Valmur is located direct west, facing the setting sun. It enjoys the most favourable exposition. This climate which covers 50 hectares extends to the north from the côte des Grands Crus, which it often rivals.