

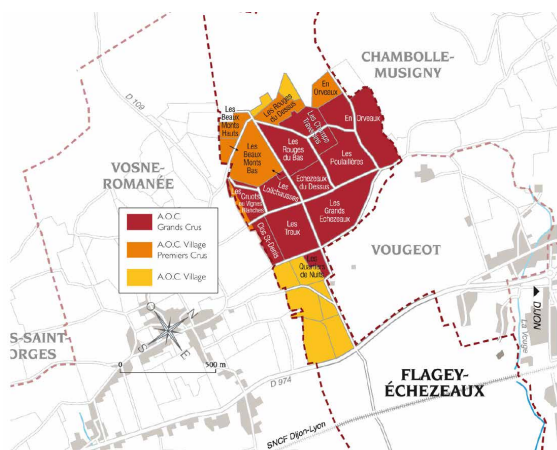


# PATRIARCHE

BEAUNE-FRANCE  
1780

## ECHEZEAUX GRAND CRU

- › Région **Côte de Nuits**
- › Village **Flagey-Echezeaux**
- › Appellation **Echezeaux Grand Cru**
- › Climat
- › Varietal **Pinot Noir**



### THE VINEYARD

Located between Clos de Vougeot and Vosne Romanée, 36 ha exclusively in Pinot Noir.

### VINIFICATION AND VINTAGE

Maceration for about 2 weeks. 100% french oak (including 20% new oak).

**2014** : Very nice aromatic and tasty vintage, full, fleshy wines and silky tannins.

### TASTING NOTES



Deep purplish.



First nose very expressive of cherries, violette, cedar then wild animal.



Power and fullness. Straight forward attack, Prune, leather, fur. Impressive length.

### SERVING SUGGESTIONS



Exotic foods such as tempura, tofu, indian curry , grilled white meat or smoked, salmon, tuna.



15°C to 16°C



Braised meet, beef and pork, smelly cheeses.