

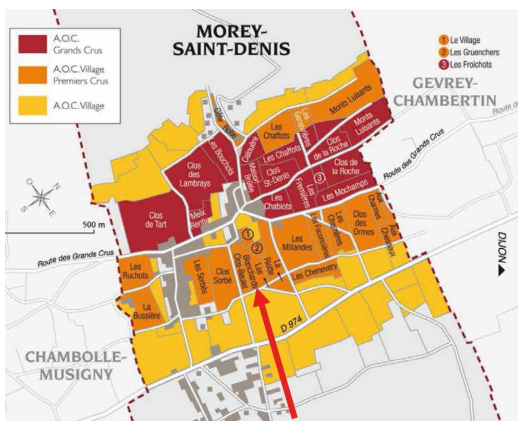
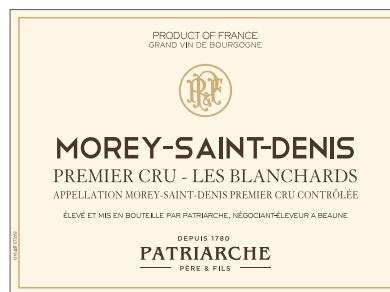


PATRIARCHE

BEAUNE-FRANCE
1780

MOREY-SAINT-DENIS PREMIER CRU - LES BLANCHARDS

- › Région **Côte de Nuits**
- › Village **Morey-Saint-Denis**
- › Appellation **Morey-Saint-Denis 1^{er} Cru**
- › Climat **Les Blanchards**
- › Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The harvested grapes are destemmed and the juice then aged in a tank for around 3 to 4 weeks to obtain the optimal expression of the terroir. The wine is then placed into oak barrels to age for around 18 months to develop its aromatic range and increase in complexity before bottling.

2015 : A racy vintage, offering a wide aromatic palette and fleshy and supple wines.

TASTING NOTES



Bright ruby with purple highlights.



The nose opens into aromas of candied fruits, highlighted with pleasant, subtle woody notes.



On the palate, the attack is sharp and pleasant, marked with a wonderful maturity, of the type and tannins that suggest it will age well.

SERVING SUGGESTIONS



Perfect with game (duck, roe, deer), beef or veal.



16° C.



10 to 15 years.

THE VINEYARD

Rich in Premiers Crus and Grands Crus, in Côte de Nuits, Morey-Saint-Denis forms the transition between the wines of Gevrey-Chambertin and Chambolle-Musigny. The « Appellation d'Origine Contrôlée » programme (Protected Designation of Origin) was established in 1936. The vines grow in the chalky and calcareous-clay soils of the Mid-Jurassic: white Bathonian oolite at the top of the slope, crinoidal Bajocian limestone at the base. Facing east, it ranges in altitude from 220 to 270 metres. Located directly above the village, the valley modifies some exposure and in-creases the marls in the land.