

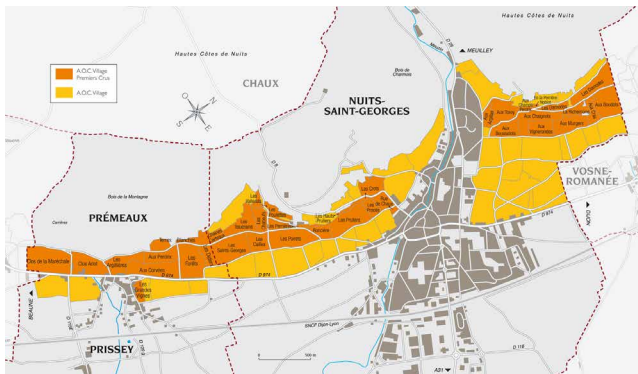


# PATRIARCHE

BEAUNE-FRANCE  
1780

## NUITS-SAINT-GEORGES

- › Région **Côte de Nuits**
- › Village **Nuits-Saint-Georges**
- › Appellation **Nuits-Saint-Georges**
- › Climat
- › Varietal **Pinot Noir**



### VINIFICATION AND VINTAGE

The wine is vinified according to the Burgundian traditional method with a maceration from 12 to 15 days. After devatting the wine is matured in oak barrels (50% of new barrels and 50% of one year old barrels) during 12 to 15 months. The barrels are selected and provided by our care. We select barrels in French oak, toasted but not burned, to emphasize the complexity of the terroir.

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

### TASTING NOTES



Brilliant and rather constant red.



Nose of cherry and prune flesh evolving on notes of forest floor and vanilla.



A lot of elegance and a structure of lovely finesse.

### THE VINEYARD

In the middle of the renowned Côte de Nuits, called "Champs Elysées" of Burgundy, the Nuits-Saint-Georges vineyards lie on brown limestone soils with varying amounts of clay derived from Jurassic subsoils. This is the paradise for Pinot Noir. Nuits Saint Georges wines are sustained in color and exhibit rich and powerful aromas. The grapes selected for this Cuvée come from the medium of the slope and are bought from wine growers with whom we maintain a long date partnership.

### SERVING SUGGESTIONS



Ideal with grilled meat or meat cooked in sauce, and cheese.



16°C to 17°C.



3 to 5 years.