

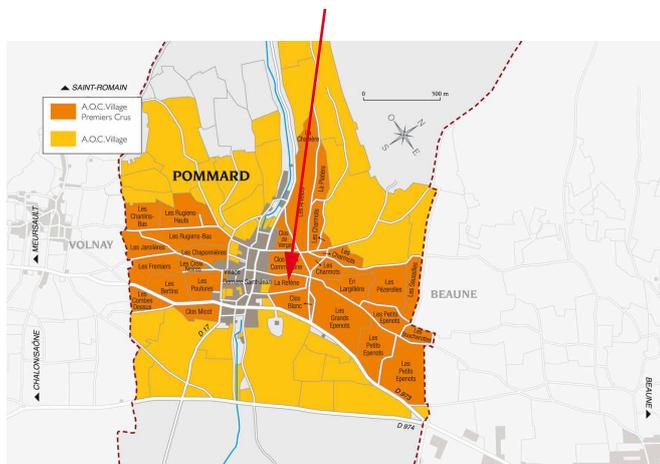
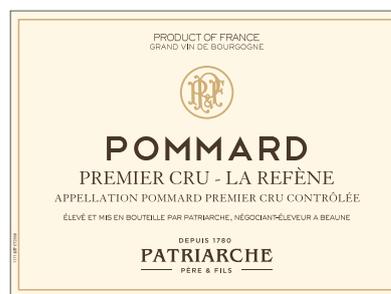


PATRIARCHE

BEAUNE-FRANCE
1780

POMMARD PREMIER CRU - LA REFÈNE

- › Région **Côte de Beaune**
- › Village **Pommard**
- › Appellation **Pommard 1^{er} Cru**
- › Climat **La Refène**
- › Varietal **Pinot Noir**



THE VINEYARD

The vineyard is located next to Beaune, between the wine-growing area of the city and that of Volnay-et-Meursault. It stretches over 320 ha including 118 ha classified as Premier Cru. The production represents 14565 hectolitres including 4990 hectolitres of Premier Cru. Pommard is only vinified in red wine. The yield is approximately 40 hectolitres/ha. Pommard is astringent in the first years (up to approximately 4 years). It therefore requires a few years of ageing, between 5 and 15 years or more depending on the year or the Premier Cru. Pommard is one of the wines that can be kept for the longest time.

VINIFICATION AND VINTAGE

The wine is vinified according to the traditional Burgundy method. It is aged in oak casks for 15 to 16 months using 30% brand new barrels. The manual harvest is most often sorted, either on the vine or in the cellar, on a sorting Table, which allows us to discard the rotten or insufficiently ripe bunches.

2014: Vintage characterized by wines with intense dresses, finesse and expressing their terroir.

TASTING NOTES



The intense red colour shines without progression.



Ripe fruit notes prevail; there are also jamlike notes and wild fruit nuances.



The palate is fat; the finely toasted woody taste is typical of this AOC (Controlled Designation of Origin).

SERVING SUGGESTIONS



Poultry, game, cheeses.



17°C.



20 years.