

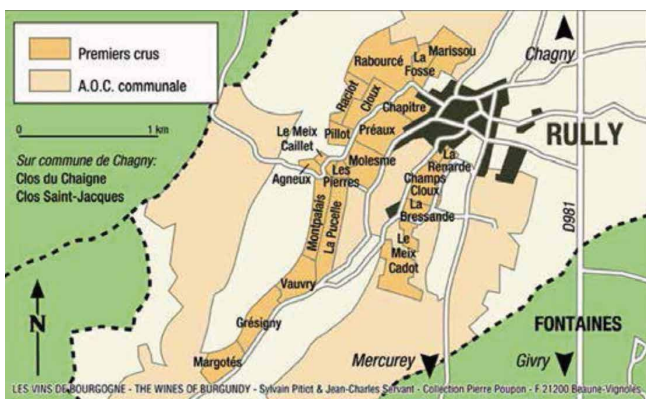


PATRIARCHE

BEAUNE-FRANCE
1780

RULLY

- › Région **Côte chalonnaise**
- › Village **Rully**
- › Appellation **Rully**
- › Climat
- › Varietal **Chardonnay**



VINIFICATION AND VINTAGE

The wine is made according to the traditional Burgundy method. It is aged in oak barrels between 12 and 15 months in our cellars, using 30% new barrels. The harvesting is manual and, most often, either done at the vine or in the cellar on a sorting table, allowing the removal of rotten or insufficiently ripe grapes.

2015: A vintage full of richness and density, opulence and balance.

TASTING NOTES



Fine deep colour, yellow-green, clear.



Fresh with hints of flowers, yellow fruits, citrus and a subtle touch of sandalwood or cedar.



Well balanced. The aromas open well and persist interestingly.

SERVING SUGGESTIONS



Starters, fish.



13°C.



3 to 5 years.

THE VINEYARD

The vineyard soil is preponderantly clay-limestone. The climate is temperate with a slight tendency to continental, with hot summers and cold winters. The range of temperature between the seasons is fairly pronounced. Precipitation falls more or less evenly through the year. This « appellation d'origine contrôlée » refers to an area in the district of Rully. The vineyard, curved like a bean, covers an area of approximately 340 hectares planted with 217 hectares of vines for red wine and 123 hectares for white.