



PATRIARCHE
BEAUNE-FRANCE
1780

CHABLIS

1^{er} Cru Fourchaume

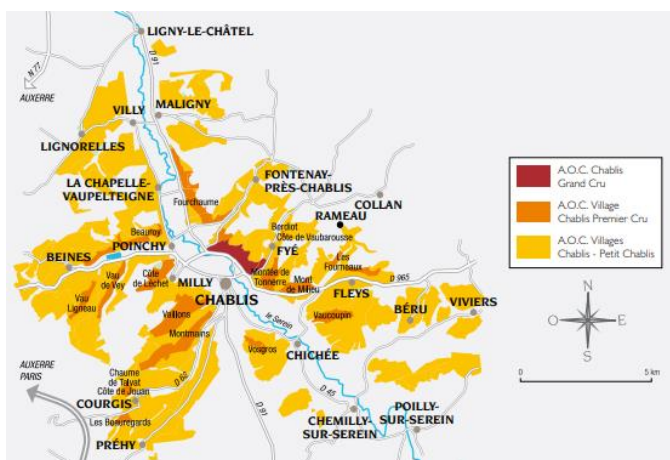


- Region **Chablis**
- Village **Chablis**
- Appellation **Premier Cru**
- Climate **Fourchaume**
- Varietal **Chardonnay**

VINIFICATION AND VINTAGE

Traditional vinification by soft pressing of destemmed chardonnay grapes. Alcoholic fermentation in stainless steel tanks (freshness and fruit), followed by a post alcoholic fermentation racking. Maturing in stainless steel tanks (1/3) brings freshness, minerality and preserves the fruit. It is associated with an ageing in oak barrels for 12 months to bring fatness and complexity (2/3).

2018 may be considered the perfect vintage, combining good volume and excellent quality. It was the warmest year of the 21st century. In terms of sunshine, it ranks second after 2003. Precipitation was slightly inferior: winter was wet but spring and summer were dry, however with a few local occasional storms which brought some welcome rain. After the very low yields experienced in 2016 and 2017, the vines' vigour was renewed and weather conditions proved to be extremely favourable for the production of numerous bunches of grapes.



THE VINEYARD

The vineyard of Chablis is established between 200 and 300 meters of altitude. Located in the northernmost part of Burgundy, it covers 4000 hectares to the east of Auxerre on the hills bordering the Serein valley. The Chablis Fourchaume is the most renowned of the Chablis Premiers Crus, located direct west, facing the setting sun. It enjoys the most favorable exposition. This climate which covers 50 hectares extends to the north from the Côte des Grands Crus, which it often rivals.

TASTING NOTES



Beautiful yellow green colour.



Intense nose where the Chardonnay reveals itself in a well-mastered woody universe, nuanced by notes of citrus bringing a lot of freshness.



Fresh and vivid on the palate with softness and tenderness both on body and finish.

SERVING SUGGESTIONS



Ideal with starters and fish.



10°C-12°C.



3 years.

Since 1780, Patriarche has been the ambassador of the richesse and reputation of the terroirs and vintages of Bourgogne. As négociant-éleveur, Patriarche's scope of action is large: it starts with the supervision of the plots and selecting grapes and continues by vinifying and maturing the wines. It is during the ageing process that the wines develop their entire potential, substance and structure. All of these stages, give the style, the identity and the signature of the great house of Patriarche. Today 3 million bottles are ageing in Patriarche's cellars.