



PATRIARCHE
BEAUNE-FRANCE
1780

Chassagne-Montrachet

- Region **Côte de Beaune**
- Village **Chassagne-Montrachet**
- Appellation **Chassagne-Montrachet**
- Climate
- Varietal **Chardonnay**



VINIFICATION AND VINTAGE

Traditional vinification by soft pressing of de-stemmed chardonnay bunches. The wine is made according to the traditional Burgundy method. The alcoholic fermentation is carried out in oak barrels to give the wine fatness and complexity. The wine is aged in oak barrels for 12 months to give structure and complexity.

2015: The months of June, July and August were marked by particularly dry, hot and even scorching weather conditions during several weeks. Thankfully, spells of rain which were eagerly awaited, fell in August and allowed to relaunch the maturation process which had slowed down and even stopped in certain vineyards.

TASTING NOTES



Clear and bright wine, beautiful and brilliant gold colour with yellow and green highlights.



Delicate and complex. Intense aromas, hints of hazelnuts and almond with vanilla flavours.



Round and full bodied wine with tropical fruits (mango, litchi), honey and dried fruits aromas underlined with woody notes.

SERVING SUGGESTIONS



Its opulence and power make it an ideal partner for delicate fine white meats such as poultry or veal in sauce. It goes well with fish like grilled Turbot crawfish and lobster.



10 °C to 12° C
/ 50°F to 54°F



5 to 8 years.

THE VINEYARD

Located in central Burgundy in the southern portion of the Côte de Beaune, the Chassagne Montrachet appellation (835 acres) together constitutes, with Meursault and Puligny-Montrachet, the prestigious « golden triangle ». The world's best Chardonnay comes from this area. The sloping vineyards are orientated east-southeast on clay and marly limestone on a bedrock of hard Jurassic limestone. This particular geology gives this wine such a beautiful and respectable minerality and good density of fruit.

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.