



PATRIARCHE
BEAUNE-FRANCE
1780

Côteaux Bourguignons

- Region **Bourgogne**
- Appellation **Côteaux Bourguignons**
- Varietal **Gamay-Pinot Noir**



THE VINEYARD

New appellation created in 2011 in order to open Bourgogne wines to everybody, including non-connoisseurs. And to match to a lot of dishes or for an aperitif. Possibly mono varietals of Pinot Noir or Gamay or a blend of those.

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.

VINIFICATION AND VINTAGE

Usually short maceration in stainless steel tank to keep the freshness of the Gamay, during 8 to 12 days. 100% malolactic fermentation.

The 2024 vintage produced moderate volumes but high quality. The year was marked by atypical weather, with rainfall well above normal levels. This was compounded by localised but severe frost and hail.

These conditions are conducive to heavy disease pressure and require throughout the cycle, a huge amount of work to preserve the harvest. The whites stand out for their freshness and purity, two essential qualities of Burgundy whites. The reds are straight, with rich, gourmet aromas and an attractive garnet-red colour. The fine and delicate tannins give the wines a fine, elegant structure.

TASTING NOTES



Deep purple colour with nice reflections.



Structured and expressive nose of fresh red fruits.



Fruitiness and finesse of the Gamay and structure and complexity of the Pinot Noir, in a subtle balance between both.

SERVING SUGGESTIONS



Ideal with poultry, rabbit, pasta and rice in tomato sauce, steamed vegetables. The roundness of its tannins can even accompany fish for the unconditional red wine lovers.



12 to 14 °C



2 to 5 years.

