



PATRIARCHE

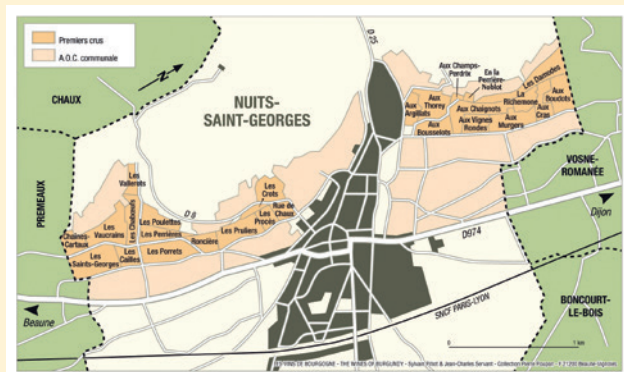


NUITS-SAINT-GEORGES

PREMIER CRU - LES CAILLES

2011

GRAPE VARIETY: Pinot Noir



ORIGIN:

In the heart of the Côte de Nuits, so well-known that it is sometimes called the "Champs Elysées" of Burgundy, the vineyards of Nuits Saint Georges stretches over calcareous brown soils with various quantities of clay coming from Jurassic sediment. It's pinot noir heaven. Wines from Nuits Saint Georges have a deep colour and develop rich and strong flavours. The grapes selected for this vintage come from the middle of the hillside and are purchased from wine-growers with whom we have a long-standing working relationship.

VINIFICATION:

The wine is made according to the traditional Burgundian method with a maceration of 12 to 15 days. It is placed in barrels after tunning and aged in oak barrels (50% new barrels and 50% one-year old barrels) for 12 to 15 months. The barrels are selected and provided by us. We select our French oak barrels, toasted but not burned, to bring out the complexity of the soil.

WINE TASTING:

VISUAL: Beautiful intense colour, a deep red with light amber highlights.

GUSTATORY: Flavours and fragrances of wild game, mixed with nuances of woodlands and ripe red berries.

MATURATION: 3 to 5 years

TEMPERATURE: 16 to 17° C

FOOD-WINE PAIRING: Woody in flavour, finishing with a light note of tannin.

OLFACTORY: Hints of prune and cherry develop into notes of woodlands and vanilla.



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BEAUNE-FRANCE
1780