



PATRIARCHE
BEAUNE-FRANCE
1780

PULIGNY-MONTRACHET

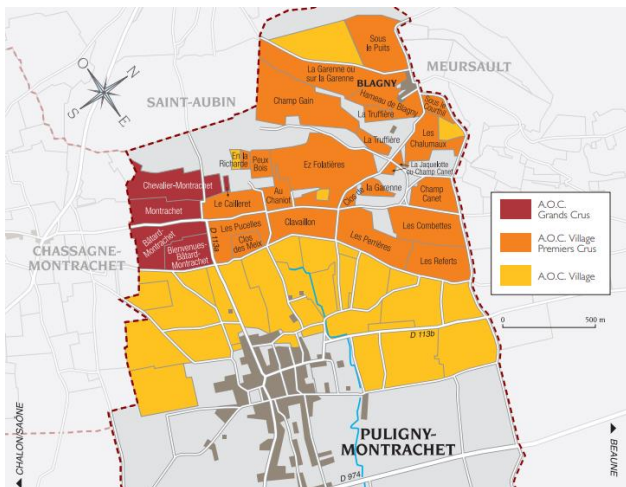


- Région **Côte de Beaune**
- Village **Puligny-Montrachet**
- Appellation **Puligny-Montrachet**
- Climat
- Varietal **Chardonnay**

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.

2017 was a year characterized by alternating periods of warm and cooler weather. Following a winter that was cut short due to the arrival of rather high temperatures in February and March, cool weather returned in April, along with frost for the second consecutive year. The spring and summer were warm and dry, allowing the vines to get back on track with a steady rhythm, resulting in an early harvest at the beginning of September.



TASTING NOTES



Robe bright golden with green glint.



Aromas of flower and nuts such as almonds and hazelnuts.



The mouth is balanced in the beginning, fleshy with a long finish. Notes of hawthorn, ripe grape, marzipan, hazelnut, lemongrass, green apple. Lactic (butter, hot croissant) and mineral (flint) aromas are usual, as well as honey.

SERVING SUGGESTIONS



Goes well with poultry in cream sauce, cooked or grilled fish.



12°C-14°C.



5 to 7 years.

THE VINEYARD

The vineyard of Puligny-Montrachet produces almost exclusively white wines. It comprises 200 hectares of whites of which 91 are Premier Cru, with a production of 10,630 hectolitres of which 4,885 hectolitres are Premier Cru. These are brown limestone soils, with clayey limestone marly banks, which are thick in the upper part and smaller grained at the bottom of the slope. Grapes selected for this vintage come from the middle of the hillside and are purchased from vintners with whom we have worked for a long time.

Since 1780, Patriarche has been the ambassador of the richness 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.