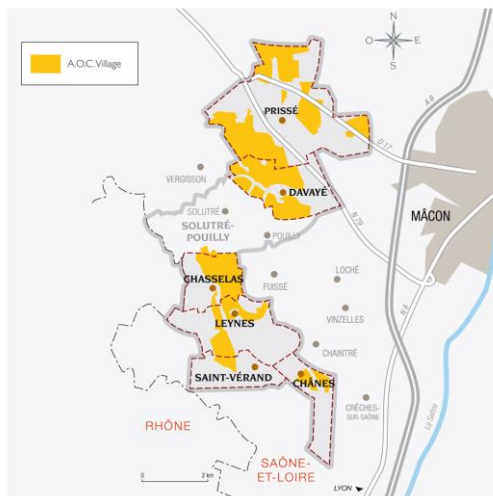




**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# SAINT-VÉРАН

- Region **Mâconnais**
- Village **Saint-Véran**
- Appellation **Saint-Véran**
- Climate
- Varietal **Chardonnay**



## THE VINEYARD

The Saint Véran cru is divided into two separate islands by its brother Pouilly Fuissé. They both occupy the slopes of the Solutré range. Skelton of this ridge is formed of « limestone with entroques » of the Middle Jurassic. On the western slope of these rocks, in older terrains (lias), the steep slopes are made of gray marl (vineyards facing south and west of Chasselas and Leynes). On the gentle slopes of the rocks, dominate the marly limestones (vineyards exposed to the east of Prissé and Davaye). In Châne et Prissé, on the left bank of the little Grosne, the vines are implanted on cradled limestone often covered with layer clay with chailles (a kind of flint).

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

Traditional vinification by soft pressing of de-stemmed chardonnay bunches. The alcoholic fermentation is carried out in stainless steel tanks to bring freshness and fruit to the wine. The maturation in stainless steel tanks (1/3) brings freshness, minerality and preserves the fruit, and is associated with a maturation in oak barrels for 8 months to bring fatness and complexity (2/3).

**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



Very light yellow, brilliant and crystalline.



Very aromatic with subtle notes of fruits (peach, pear) and flowers like acacia. Sometimes fresh almonds and hazelnuts.



Vivid and round on the palate, with a pleasant minerality. A harmonious and fresh texture.

## SERVING SUGGESTIONS



Aperitif, Escargots de Bourgogne, artichoke velouté with truffle.



9°C to 11°C.



3 to 5 years.