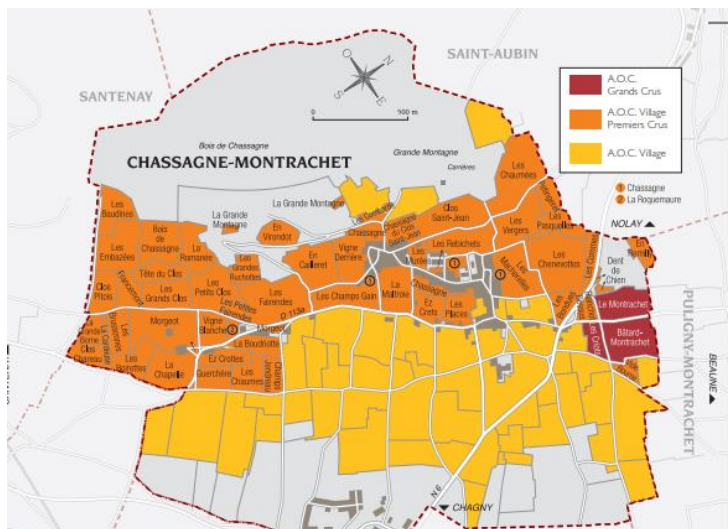




PATRIARCHE
BEAUNE-FRANCE
1780

Chassagne-Montrachet

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



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.

VINIFICATION AND VINTAGE

This wine is done according to the traditional method with maturation in oak barrels.

2015: A great vintage, ample and fleshy, usually with a long finish. To enjoy now or to keep thanks to its excellent ageing potential.

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 under-lined 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.