

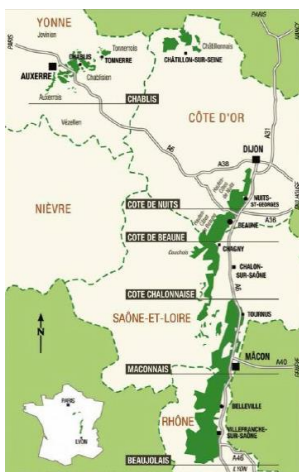


PATRIARCHE
BEAUNE-FRANCE
1780

BOURGOGNE

PINOT NOIR

- Région **Bourgogne**
- Appellation **Bourgogne Pinot Noir**
- Varietal **Pinot Noir**



VINIFICATION AND VINTAGE

The wine is vinified with the traditional Burgundian process. 80 % of the Cuvée is aged in vats and 20 % in oak barrels during 12 to 18 months, in our cellars.

2020: Cold winter with good rainfall, an almost summertime spring. Brightly colored wines, very expressive and gourmet aromas, and silky tannins. A remarkable and persistent finish.

THE VINEYARD

The Burgundian vineyard is made up of thousands of plots of land (called 'climats'). In spite of its diversity of soils, Burgundy has a certain unity of geology and soil and climate conditions: sedimentary soils composed of clay, marls and limestone, dating from the Jurassic period on an even older substrate composed of granite, lava, gneisses and a variety of schist. The Pinot Noir loves well-drained marl and limestone soils on which, depending on the proportion of limestone and the situation of the plot, it will produce a light, elegant red or a powerful, vigorous wine. The Patriarche Pinot Noir comes from a balanced blend of Côte de Beaune giving finesse to the wine, Hautes Côtes de Beaune giving fruitiness and Côte Chalonnaise giving elegance and suppleness.

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.

TASTING NOTES



Deep and brilliant red garnet.



Characteristic Pinot Noir aromas of red fruits, black currant, raspberry and cherry.



Fresh and well-structured wine with the grape variety perfectly expressed, delicate tannins culminating in a long and fruity aftertaste.

SERVING SUGGESTIONS



Ideal with game, red meat dishes like duck breast with fig and cheese.



14°C to 16°C /
57°F to 60°F.



2 to 3 years.