

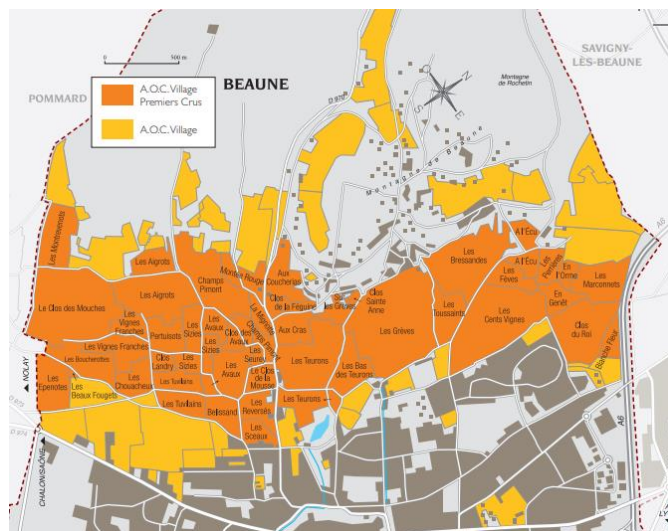


PATRIARCHE
BEAUNE-FRANCE
1780

BEAUNE

PREMIER CRU LES CENT VIGNES

- Region **Côte de Beaune**
- Village **Côte de Beaune**
- Appellation **Beaune Premier Cru Les Cent Vignes**
- Climate **Cent Vignes**
- Varietal **Pinot Noir**



THE VINEYARD

The Beaune vineyard is almost entirely situated on the slopes, many plots being classified as premier cru, including Beaune Premier Cru Cent Vignes (situated in the northern-western part of Beaune). Pinot Noir and Chardonnay grapes are respectively used for red Beaune (11685 hectoliters) and white Beaune (725 hectoliters). The hillsides, which are oriented towards the south-east, have soils which are essentially composed of brown limestone, randomly mixed with clay and sand.

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

Wine is vinified according to the traditional Burgundian method. It is mainly aged in new oak barrels for a period of 12 to 15 month.

2014: A racy and generous vintage. Great aromatic power, offering fleshy and supple wines with a wide aromatic palette. Good intensity and fruity flavours.

TASTING NOTES



Young red colour, with beautiful intensity.



Fine nose expressing aromas of black fruits with notes of undergrowth.



Very aromatic on the mouth, structured palate with fleshy fruits and tannins.

SERVING SUGGESTIONS



Wine pairs well with game, red meat in sauce and cheese.



16°C to 17°C.



1 to 2 years.