



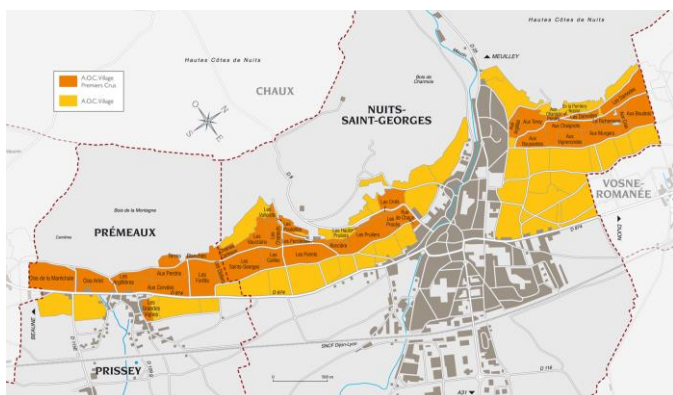
**PATRIARCHE**

BEAUNE-FRANCE

1780

# NUITS-SAINT-GEORGES PREMIER CRU - LES CHABŒUFS

- Region **Côte de Nuits**
- Village **Nuits-Saint-Georges**
- Appellation **Nuits-Saint-Georges 1<sup>er</sup> Cru  
Les Chaboeufs**
- Climate **Les Chabœufs**
- Varietal **Pinot Noir**



## THE VINEYARD

Positioned half-way between Dijon and Beaune, the village of Nuits-Saint-Georges inspired the name of the Côte de Nuits. This commune produces almost only red wines from the famous Pinot-Noir although there is a limited production of whites. The vineyard Les Chaboeufs itself is located on the south part of the appellation.

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

The grapes are completely destemmed but are not crushed before being gravity-fed into wooden vats where they are left to macerate for 2 weeks. Vinified in wooden vats and aged in oak barrels for 12 months (35% new oak).

**2015:** A racy vintage, offering a wide aromatic palette and fleshy and supple wines.

## TASTING NOTES



Brilliant, deep red colour.



Dominated by notes of ripe red fruits.



Delicately oaked on the palate with notes of cherry and sweet spices. A long finish with silky tannins.

## SERVING SUGGESTIONS



Serve with cheeses, red meats, small feathered game.



18°C / 64°F.



12 to 14 years.