

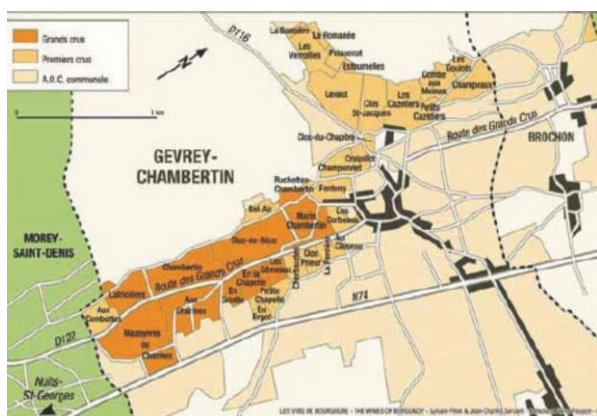


PATRIARCHE

BEAUNE-FRANCE
1780

GEVREY-CHAMBERTIN

- Region **Bourgogne**
- Village **Gevrey Chambertin**
- Appellation **Gevrey Chambertin**
- Climate
- Varietal **Pinot Noir**



VINEYARD

It is the most important vineyard of the Côte de Nuits extending on the communes of Gevrey Chambertin and Brochon. The communal appellation vines lie on brown calcic or limey soils. They also reap the benefit of marls covered with screes and red silt washed down from the plateau. These stony mixtures confer elegance and delicacy on the wine while the clayey marls, which contain rich deposits of fossil shell fish, add body and firmness. The grapes selected for this Cuvée come from very well located parcels on the slope and are bought from wine growers with whom we have maintained a lasting relationship.

VINIFICATION AND VINTAGE

Traditional vinification in thermo-regulated stainless steel tanks of de-stemmed pinot noir grapes (preservation of the fruit). The vatting lasts about 3 weeks (alcoholic fermentation) with a pre-fermentation cold maceration which brings aromas and complexity. The maturation in oak barrels lasts 18 months and allows the wine to develop a beautiful complexity and structure.

2016: The frost on 26 April spoiled a considerable part of Burgundy's production, it certainly contributed to the constitution of very flattering balances that became evident during the ageing process. The wines are softer than those from the previous vintage with precise expression of the terroirs, proving that we met the challenge with success. If 2015 was a vintage for laying down, 2016 will delight lovers of great wines that may be enjoyed in their early years or left to age in the cellar.

TASTING



Beautiful intense red colour.



Aromas of ripe red fruits (blackberry), woody notes and a touch of vanilla.



Elegant and fine on the palate, we find the ripe red fruits with sweet woody aromas like cedar.

FOOD AND WINE



Ideal with red meats like entrecôte or strong cheese like Epoisse.



16°C / 61°F.



5 to 8 years.

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.

Patriarche Père et Fils - 5, rue du Collège - 21200 Beaune - France | www.patriarche.com | www.extranet.patriarche.com | contact@patriarche.com

Enjoy our quality Responsibly!