



**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# BEAUNE

## PREMIER CRU CENT VIGNES

- Region **Côte de Beaune**
- Village **Côte de Beaune**
- Appellation **Beaune 1<sup>er</sup> Cru**
- Climate **Cent Vignes**
- Varietal **Pinot Noir**



### VINIFICATION AND VINTAGE

Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Wine is vinified according to the traditional Burgundian method in thermo-regulated stainless steel tanks of de-stemmed pinot noir grapes (preservation of the fruit). Vatting lasts 3 weeks. After that, it is mainly aged in new oak barrels for a period of 18 month that bring complexity and structure.

**2017** was a year characterized by alternating periods of **warm and cooler weather**. Following a winter that was cut short due to the arrival of rather high temperatures in February and March, cool weather returned in April, along with frost for the second consecutive year. The spring and summer were warm and dry, allowing the vines to get back on track with a steady rhythm, resulting in an early harvest at the beginning of September.

### TASTING NOTES



Bright red colour, with beautiful intensity.



Fine nose expressing aromas of black fruits (black currant, black berry), with notes of undergrowth.



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

### SERVING SUGGESTIONS



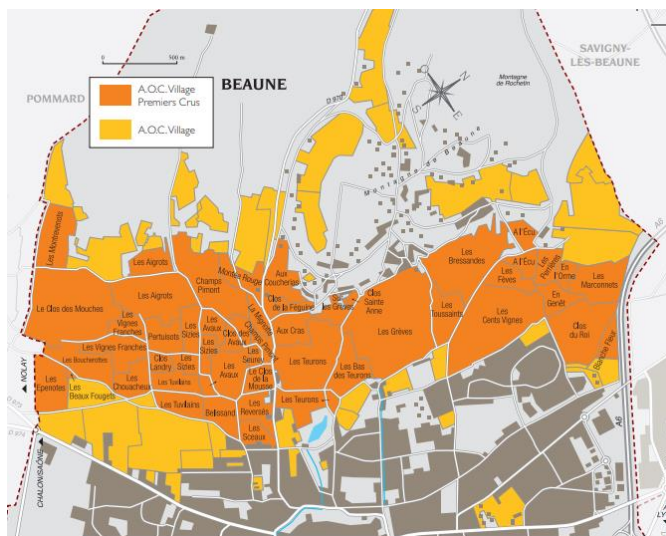
Wine pairs well with game, roasted or braised meats. Cheese like Epoisse, Munster or Maroilles.



15°C to 16°C.



7 to 10 years.



### 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.