



PATRIARCHE
BEAUNE-FRANCE
1780

Chassagne-Montrachet



- Region **Côte de Beaune**
- Village **Chassagne-Montrachet**
- Appellation **Chassagne-Montrachet**
- Climate
- Varietal **Chardonnay**

VINIFICATION AND VINTAGE

The wine is made according to the traditional Burgundy method. The ageing is done in French oak barrels giving structure and complexity. Follows an ageing in bottles to improve the wine's balance, taking advantage of slow and natural oxidation which allows the wine to open and develop its flavours.

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



Gold colour with yellow and green glints. The wine is clear and bright.



The nose is delicate and complex with intense floral aromas, baked bread, honey, almond and hazelnut.



Round and full bodied wine with dried fruits aromas under-lined with woody notes. The tropical fruits (mango, litchi) and honey flavours are not rare.

SERVING SUGGESTIONS



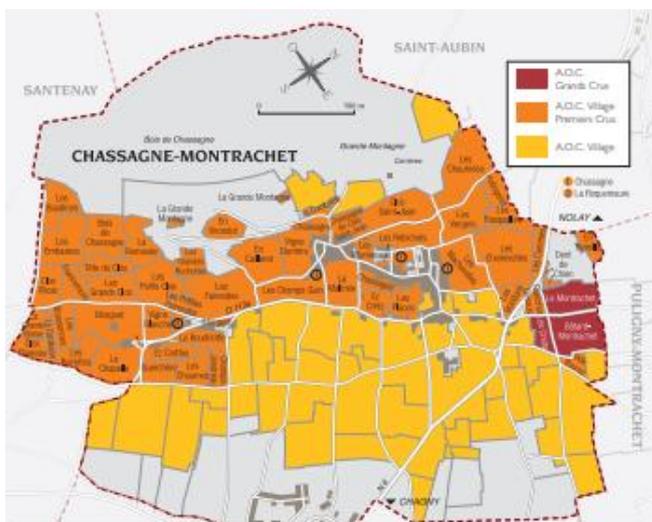
Its opulence and power make it an ideal partner for delicate fine white meats such as poultry or veal in sauce. It goes well with fish like grilled Turbot crawfish and lobster.



10 °C to 12° C
/ 50°F to 54°F



5 to 8
years.



THE VINEYARD

Located in central Burgundy in the southern portion of the Côte de Beaune, the Chassagne Montrachet appellation (835 acres) together constitutes, with Meursault and Puligny-Montrachet, the prestigious « golden triangle ». The world's best Chardonnay comes from this area. The sloping vineyards are orientated east-southeast on clay and marly limestone on a bedrock of hard Jurassic limestone. This particular geology gives this wine such a beautiful and respectable minerality and good density of fruit.

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.