



PATRIARCHE
BEAUNE-FRANCE
1780

CHABLIS

1^{er} Cru Fourchaume

- Region **Chablis**
- Village **Chablis**
- Appellation **Premier Cru**
- Climate **Fourchaume**
- Varietal **Chardonnay**



VINIFICATION AND VINTAGE

Traditional vinification by soft pressing of destemmed chardonnay grapes. Alcoholic fermentation in stainless steel tanks (freshness and fruit), followed by a post alcoholic fermentation racking. Maturing in stainless steel tanks (1/3) brings freshness, minerality and preserves the fruit. It is associated with an ageing in oak barrels for 12 months to bring fatness and complexity (2/3).

The 2024 vintage was one of the most challenging in modern history, severely reducing yields due to frost, hail, and relentless mildew pressure. However, the scarce fruit saved delivered a spectacular throwback vintage defined by absolute purity, energy, and a laser-sharp mineral drive reminiscent of the legendary 2014. Striking a perfect balance between crystalline acidity and intense saline structures, these are deeply honest wines built beautifully for medium to long-term cellar aging.

TASTING NOTES



Limpid and brilliant pale gold with subtle green highlights.



Characteristic Chablis aromas of citrus, white flesh fruits and flint, with delicate notes of almond and white flowers.



Fresh and well-structured wine with a precise mineral tension, a nice buttery roundness on the palate culminating in a long, crisp and salty aftertaste.

SERVING SUGGESTIONS



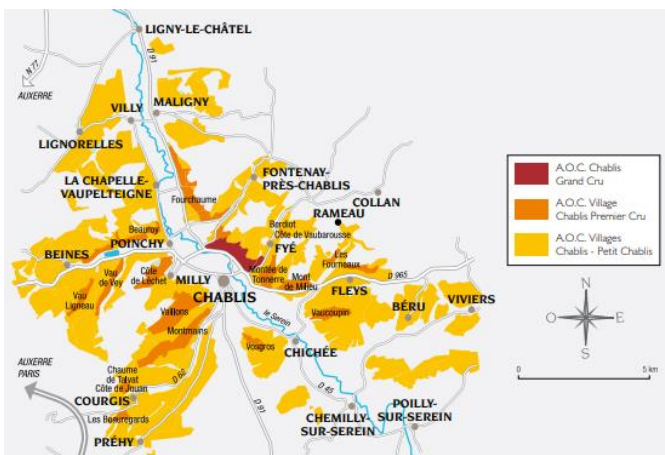
Ideal with seafood, raw or grilled fish, oysters, poultry in cream sauce and fine local cheeses.



11°C to 13°C.



4 to 8 years.



THE VINEYARD

The vineyard of Chablis is established between 200 and 300 meters of altitude. Located in the northernmost part of Burgundy, it covers 4000 hectares to the east of Auxerre on the hills bordering the Serein valley. The Chablis Fourchaume is the most renowned of the Chablis Premiers Crus, located direct west, facing the setting sun. It enjoys the most favorable exposition. This climate which covers 50 hectares extends to the north from the Côte des Grands Crus, which it often rivals.

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.