

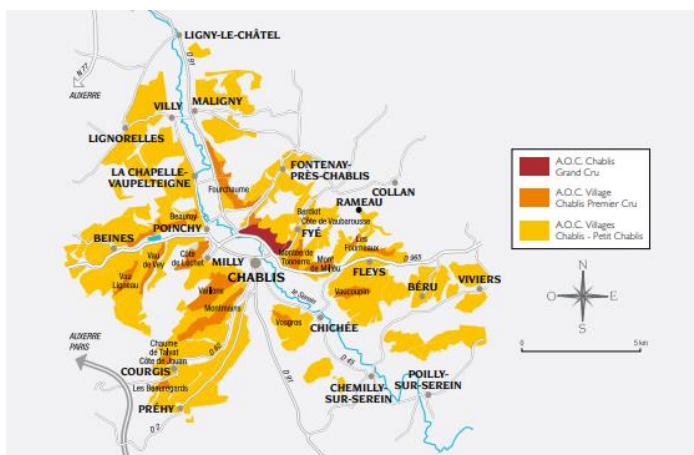


PATRIARCHE

BEAUNE-FRANCE
1780

CHABLIS

- Region **Chablis**
- Village **Chablis**
- Appellation **Chablis**
- Varietal **Chardonnay**



THE VINEYARD

The vineyard of Chablis is planted between 200 and 300 meters altitude. It is the utmost north vineyard of the Burgundy region and spreads east of Auxerre on 4000 hectares along the slopes which border the Serein Valley. The soil, a pebbly clay limestone mix rich in fossils, dates back to the Jurassic Era, and the Kimmeridgian level are most prominent. This is the ideal territory for Chardonnay, which is the only variety authorized for the production of white wines in Chablis. The grapes selected for this Cuvée come from the medium of the slope and are bought from wine growers with whom we maintain a long date partnership.

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

This wine is made according to the traditional Burgundian method. In order to retain the freshness of the wine and the purity of the aromas, the wine is aged in stainless steel tanks.

2018: A good vintage producing Chablis with a lot of minerality. Aromatic with a good structure.

TASTING NOTES



Pale yellow colour with green reflection.



Lemony and mineral notes on the nose. Light and fresh.



Fresh and elegant on the palate with a lovely length. Perfect balance between maturity and acidity.

SERVING SUGGESTIONS



Ideal with starters and fish.



10°C-12°C /
50°F to 54°F.



3 years.