

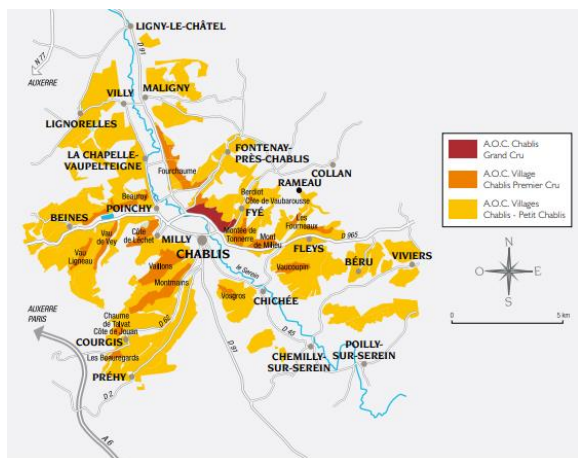


# PATRIARCHE

BEAUNE-FRANCE  
1780

## CHABLIS

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



### THE VINEYARD

The Chablis region is the northernmost wine district of the Burgundy region in France. It is spread on 4000 hectare where Chardonnay is the only grape used to produce the Chablis Appellation d'origine contrôlée. There, the Chardonnay varietal gives results in Chablis unlike anywhere else. It draws its personality and character from a subsoil that is 150 million years old, and ripens in ideal conditions, in a semi-continental climate, which allow it to attain a good balance between sugar levels and acidity.

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.

**2020:** A good vintage producing Chablis with a lot of minerality. Well-balanced and aromatic.

### TASTING NOTES



Pale yellow colour with green reflection.



Lemony and mineral notes on the nose.



Fresh and elegant on the palate with a lovely length. Rich and harmonious finish.

### SERVING SUGGESTIONS



Ideal with starters and fish.



10°C-12°C.



3 years.