

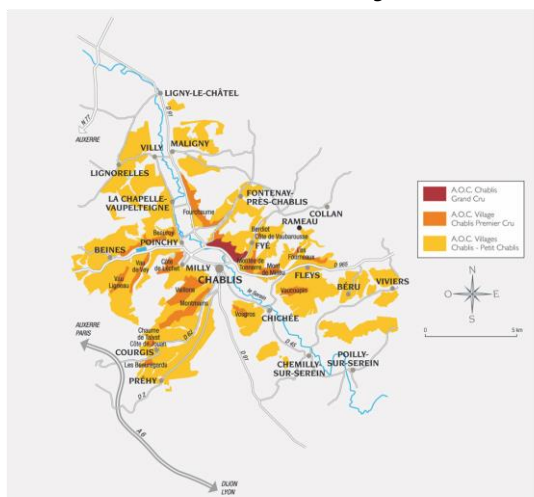


PATRIARCHE

BEAUNE-FRANCE
1780

CHABLIS

- Région **Chablis**
- Village **Chablis**
- Appellation **Chablis**
- Climat
- 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

The wine is vinified with the traditional Burgundian process. It is aged in stainless steel during 12 to 18 months to bind fresh-ness and maturity. A maturing in bottle follows for 12 months to improve the balance of the wine, to benefit from the slow and natural oxidation which helps the wine to open and to develop its aromas.

2019 : Very aromatic vintage, with beautiful structure and a perfect balance between maturity and acidity. A small harvest due to frost repeated in April.

TASTING NOTES



Beautiful yellow color with green reflections.



Light and fresh with mineral aromas.



Well balanced and expressive in mouth ending in a rich and harmonious finish.

SERVING SUGGESTIONS



Ideal with starters and fish.



10°C to 12°C.



3 years.