

# **PATRIARCHE**

BEAUNE-FRANCE 1780

# **BOURGOGNE**

# **PINOT NOIR**

• Region **Bourgogne** 

Appellation Bourgogne Pinot Noir

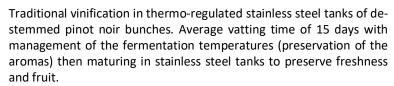
Varietal Pinot Noir



#### THE VINEYARD

The Burgundian vineyard is made up of thousands of plots of land (called 'climats'). In spite of its diversity of soils, Burgundy has a certain unity of geology and soil and climate conditions: sedimentary soils composed of clay, marls and limestone, dating from the Jurassic period on an even older substrate composed of granite, lava, gneisses and a variety of schist. The Pinot Noir loves well-drained marl and limestone soils on which, depending on the proportion of limestone and the situation of the plot, it will produce a light, elegant red or a powerful, vigorous wine. The Patriarche Pinot Noir comes from a balanced blend of Côte de Beaune giving finesse to the wine, Hautes Côtes de Beaune giving fruitiness and Côte Chalonnaise giving elegance and suppleness.

## VINIFICATION AND VINTAGE



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2021 was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Volumes were exceptionally low, with under one million hectoliters, but the winegrowers, who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas that can be enjoyed in their youth.

### TASTING NOTES



Deep and brilliant red garnet.



Aromas of red fruits (raspberry, cherry, strawberry) which are typical of the Pinot Noir aromas.



On the palate, we find the red fruits which are perfectly expressed through a beautiful structure, a nice freshness and delicate tannins.

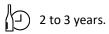
## **SERVING SUGGESTIONS**



Ideal with game, red meat dishes like duck breast with  $\underline{\text{fig}}$  and cheese.



14°C to 16°C / 57°F to 60°F.



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 w ith 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.