



**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# BOURGOGNE

## CHARDONNAY

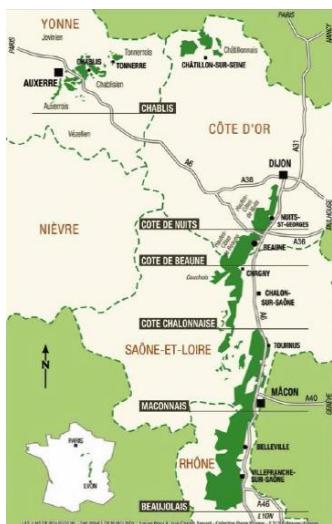
- Region **Bourgogne**
- Village
- Appellation **Bourgogne Chardonnay**
- Climate
- Varietal **Chardonnay**



### VINIFICATION AND VINTAGE

Traditional vinification by soft pressing of destemmed chardonnay bunches. The alcoholic fermentation is carried out in thermo-regulated stainless steel tanks (freshness and fruit), followed by a post alcoholic fermentation racking. Finally, the wine is aged in stainless steel tanks to preserve its freshness and minerality.

**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.



### THE VINEYARD

The Chardonnay prefers marly-limestone soils that are quite clayey, where it develops all its elegance and smooth flavours. It is the proportion of clay in the soil which determines the more or less aromatic, full style of the great dry white wines of Burgundy. The Patriarche Bourgogne Chardonnay comes from a balanced blend of 60 % grapes from Yonne giving minerality, Côte de Beaune giving elegance and finesse and Côte Chalonnaise (Montagny) giving rich and complex wines ; 40 % grapes from Maconnais giving freshness. The grapes are bought from wine growers with whom we maintain a long date partnership.

### TASTING NOTES



Light yellow color with golden reflections.



Fresh and fruity, citrus and dried fruit aromas are present with mineral and vanilla notes.



On the palate, we find the fruit on a tender attack, a fine texture, bold and a final still on the freshness.

### SERVING SUGGESTIONS



Can be served as an aperitif, ideal with starters and fish.



10°C to 12°C  
/50°F to 54°F



2 to 4 years.

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.

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