



# PATRIARCHE

BEAUNE-FRANCE  
1780

## Chassagne-Montrachet

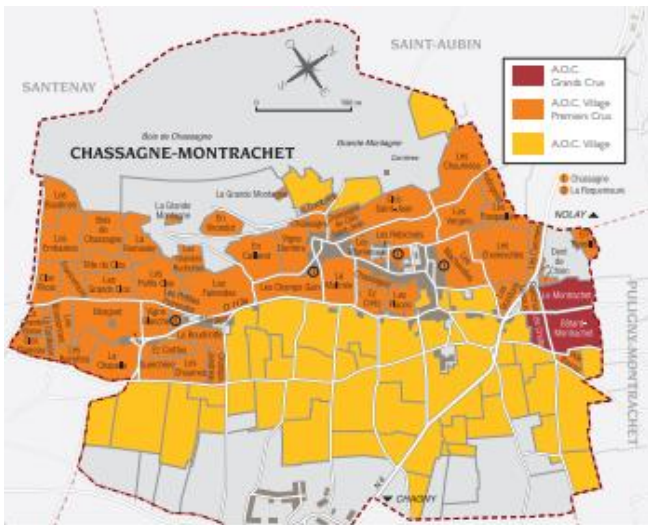


- Region **Côte de Beaune**
- Village **Chassagne-Montrachet**
- Appellation **Chassagne-Montrachet**
- Climate
- Grape Variety **Chardonnay**

### VINIFICATION AND VINTAGE

The wine is made according to the traditional Burgundy method. The aging is done in French oak barrels giving structure and complexity. Follows an aging in bottles to improve the wine's balance, taking advantage of slow and natural oxidation which allows the wine to open and develop its flavors.

The 2023 vintage promises expressive, aromatic red and white wines. After a chaotic weather year featuring everything from mild winters to stormy summers, harvesting began during a heatwave in late August. Vinification was straightforward, and the wines are now settling in the cellar, aging to perfection in vats and oak barrels.



### THE VINEYARD

Located in central Burgundy in the southern portion of the Côte de Beaune, the Chassagne Montrachet appellation (835 acres) together constitutes, with Meursault and Puligny-Montrachet, the prestigious « golden triangle ». The world's best Chardonnay comes from this area. The sloping vineyards are orientated east-southeast on clay and marly limestone on a bedrock of hard Jurassic limestone. This particular geology gives this wine such a beautiful and respectable minerality and good density of fruit.

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 aging 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 aging in Patriarche's cellars.

### TASTING NOTES



Gold color with yellow and green glints. The wine is clear and bright.



Elegance and complexity on the nose with aromas of honey, white flowers, bread, almond and hazelnut.



Round and full bodied wine with dried, cooked fruits aromas under-lined with woody notes. The tropical fruits (mango, litchi) and honey flavors are not rare.

### SERVING SUGGESTIONS



Its opulence and power make it an ideal partner for delicate fine white meats such as poultry or veal in sauce. It goes well with fish like grilled Turbot crawfish and lobster.



50°F to 54°F



5 to 8 years.