



**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# Chassagne-Montrachet



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

## VINIFICATION AND VINTAGE

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

The **2022** vintage encapsulates what Bourgogne does best: Generosity and promise! Despite some small disparities depending on the varietal, the vines stood up pretty well to some rather extreme weather (frost, heatwaves, and drought) and were able to take advantage of the slightest rainfall. Budburst was later than in recent years, which helped protect the vines from April frost. The wines are revealing quality, with nice concentration and fine balance. And it's a surprising vintage because although the weather was very hot, the wines are vivacious and offer aromas of fresh fruit; the promise of good things to come.

## TASTING NOTES



Gold colour 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 flavours are not rare.

## SERVING SUGGESTIONS



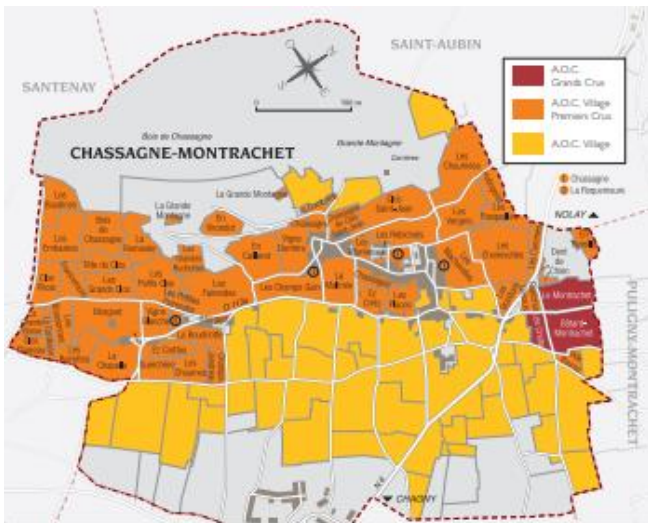
Its opulence and power make it an ideal partner for delicate fine white meats such as poultry or veal in sauce. It goes well with fish like grilled Turbot crawfish and lobster.



10 °C to 12° C  
/ 50°F to 54°F



5 to 8  
years.



## 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 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.