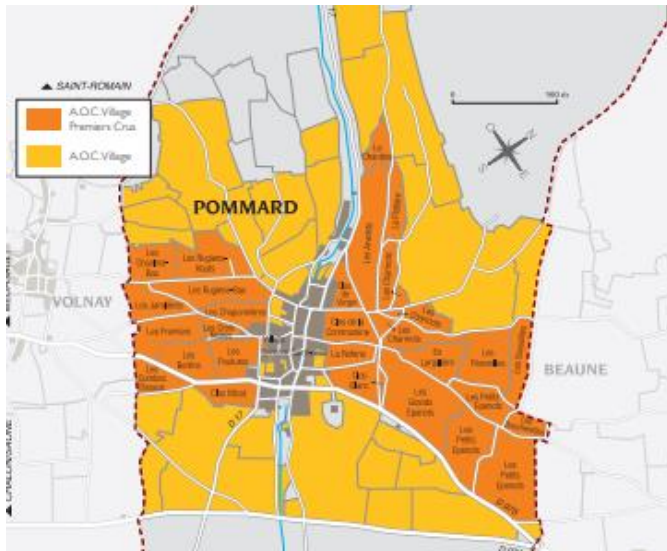




PATRIARCHE
BEAUNE-FRANCE
1780

POMMARD

- Region **Côte de Beaune**
- Village **Pommard**
- Appellation **Pommard**
- Climate
- Grape Variety **Pinot Noir**



THE VINEYARD

The very type of Burgundy wine for several centuries: red, colorful, bouqueted, firm and loyal. Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its vintages and its beautiful residences mark the place where the Côte slopes slightly towards Autun. As early as the Middle Ages, Pommard was seen as "the flower of Beaune wines". It is the wine of reference... Exclusively a red from Pinot Noir. The Appellation d'Origine Contrôlée was recognized in 1936, among the first.

On the lowest part, ancient alluvium, then in the middle of the slopes, the clay-limestone soils are well drained thanks to a rocky debris. Going up again, we find oxfordian marls (Jurassic), calcareous brown soils. Iron oxide sometimes reddens the earth. Exposure to the east and to the south. Altitude: between 820 and 1,080 feet.

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.



VINIFICATION AND VINTAGE

The wine is vinified according to the Burgundian tradition. The manual harvest is most often sorted, either on the vine or in the cellar, on a sorting table, which allows us to throw out insufficiently ripe bunches.

2017: The words of the vintage: richness and concentration, body and length.

TASTING NOTES



Dark purple ruby color with beautiful mauve glints.



Aromas of black fruits (blackberry, blueberry or ripe plum) which evolve towards leather, chocolate, pepper.



A wine to be left to age a little so that it opens up fully: round texture, delicate and assertive structure, fruity in the mouth, the tannic chewiness then taking its roundness.

SERVING SUGGESTIONS



Perfect with roasted red meat, wild game and soft cheeses.



57 °F and 61° F.



8 to 20 years.