



**PATRIARCHE**

BEAUNE-FRANCE  
1780

# BEAUNE PREMIER CRU CENT VIGNES



- Region **Côte de Beaune**
- Village **Côte de Beaune**
- Appellation **Beaune 1<sup>er</sup> Cru**
- Climate **Cent Vignes**
- Grape Variety **Pinot Noir**

## VINIFICATION AND VINTAGE

Following total or partial destemming on the vintage, fermentation in small containers, gentle pressing ensure optimal vinification. Wine is vinified according to the traditional Burgundian method in thermo-regulated stainless steel tanks of de-stemmed pinot noir grapes (preservation of the fruit). Vatting lasts 3 weeks. After that, it is mainly aged in new oak barrels for a period of 18 month that bring complexity and structure.

**2020:** This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines.

Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Fans of Bourgogne wine will be delighted .

## TASTING NOTES



Intense bright red color.



Delicate aromas of black berries and blackcurrants, with hints of undergrowth.



Beautiful structure on the palate. Very aromatic, with fine tannins. Black fruit and undergrowth notes.

## SERVING SUGGESTIONS



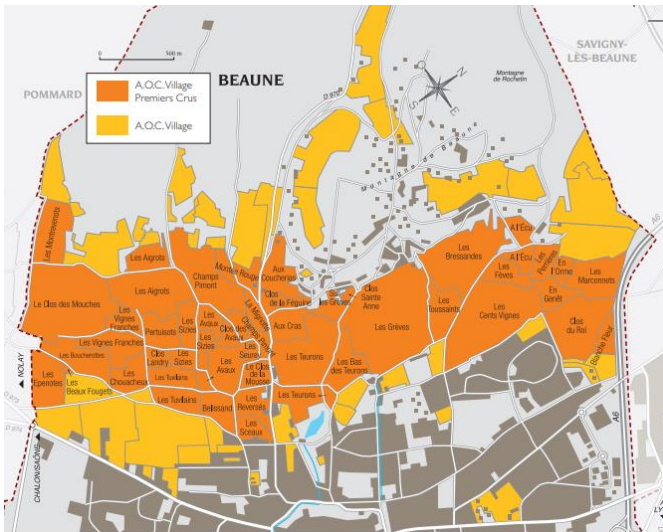
Wine pairs well with wild game, roasted or braised meats. Cheese like Epoisses, Munster or Maroilles.



59°F to 61°F.



7 to 10 years.



## THE VINEYARD

The Beaune vineyard is almost entirely situated on the slopes, many plots being classified as premier cru, including Beaune Premier Cru Cent Vignes (situated in the northern-western part of Beaune). Pinot Noir and Chardonnay grapes are respectively used for red Beaune (1,558,000 bottles/year) and white Beaune (96,700 bottles/year). The hillsides, which are oriented towards the south-east, have soils which are essentially composed of brown limestone, randomly mixed with clay and sand .

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.