

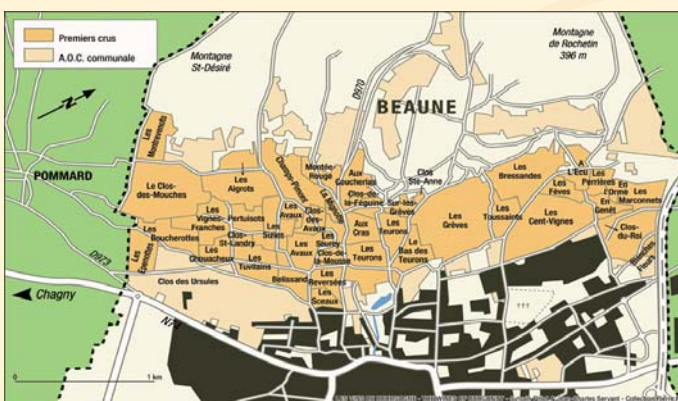


PATRIARCHE



BEAUNE 1er Cru Les Reversées

GRAPE VARIETY : Pinot Noir



ORIGIN :

The Beaune vineyard is almost entirely situated on the slopes, many plots being classified as premier cru, including Beaune Premier Cru Les reversées (situated in the northern-western part of Beaune).

Pinot Noir and Chardonnay grapes are respectively used for red Beaune (11685 hectolitres) and white Beaune (725 hectolitres).

The hillsides, which are oriented towards the south-east, have soils which are essentially composed of brown limestone, randomly mixed with clay and sand.

TASTING :

The Beaune Les reversées is an elegant wine with a nice cherry colour. The nose will remind small red and black fruits aromas (blackcurrant) and liquorice. In the mouth, the wine is vivacious while supple.

Wood perfectly balanced, length in mouth

VINIFICATION :

Fermentation is made as natural as possible in open tanks (without stems). It usually undergoes fairly long fermentation (25 to 33 days) in order to extract colour, tannins and aromas. Then the wine ages in wooden barrels for 15-18 months.

SERVING SUGGESTIONS :

It will perfectly accompany delicate meat dishes as well as most cheeses, and marinated meats while older.



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BEAUNE-FRANCE
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