

Depuis 1780
PATRIARCHE
— PÈRE & FILS —



PATRIARCHE PRE-SALE

West Canada Offering
September 2010



VINTAGE 2008





Welcome to the world of Patriarche, a company strongly rooted in Beaune with a tradition for excellence that will showcase the richness of Cote d'Or through the next few pages.

The Company started its négociant activity in 1780, when Jean-Baptiste Patriarche established his company in Beaune from Savigny where his family owned a few hectares of vines.

The Patriarche Père & Fils cellars and offices are located in the former 17th century « Convent of the Visitation » in Beaune.

Jean-Baptiste acquired the “Convent” in 1796 after the French revolution and the auction of the Church’s belongings and since then it has been the headquarters of the “Maison Patriarche”.

Our cellars are the most extensive in Burgundy and run over 2 hectares and 5 kms of trails where wine literally paves your way. Currently holding bottles dating as far as 1904, our “caves Patriarche” allow us to gently and carefully age our beloved wines for your enjoyment.

This slow process is essential to the quality of our selection and the respects of centuries’ old traditions.

COTE DE BEAUNE



The Côte de Beaune vineyard covers only about twenty kilometres, between Ladoix-Serrigny and the magnificent slope of the Maranges. On this often narrow slope (barely a few hundred metres wide), magnificently exposed to the rising sun, the greatest dry white wines in the world grow alongside renowned red wines. The fame of the Côte de Beaune vineyard is closely related to its capital, Beaune, the true historical and economic centre of Burgundy wine production.

The soil

The foundation of the soils of the Côte de Beaune consists of marly limestone and marls from the middle and Upper Jurassic era.

The climate

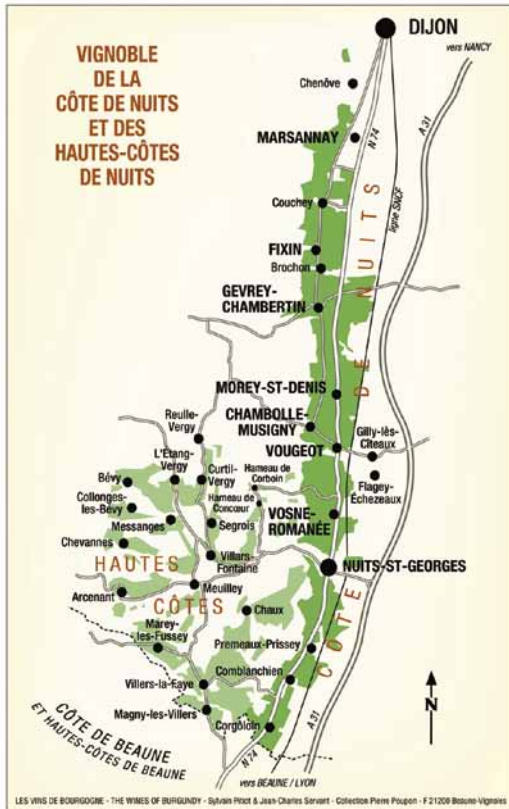
Hot summers and dry autumns are factors for the good maturation of the grapes. These climatic conditions provide the grapes with rich sugars and colours.

The grape variety

The Côte de Nuits is the terroir where the Pinot Noir, the traditional red grape variety of Burgundy, flourishes supremely well.

This is also the birth place of the most prestigious Chardonnays such as Montrachet, Meursault and Puligny.

COTE DE NUITS



The Côte de Nuits vineyard has contributed for nearly two thousand years to the reputation of Burgundy wines and continues today to be one of the world benchmarks for great red wines. Its «crimson and gold» vineyard occupies a narrow strip of slopes which extends over twenty kilometres between Dijon and Corgoloin, and in places is only two or three hundred metres wide. The richness and fame of its appellations are such that some authors, when talking of the Côte de Nuits, call it the Burgundy Champs Elysées. The notions of terroir, climate and clos, highlighted since the 10th century by the monks of the great abbeys, here assume their full dimension. It is the paradise of the Pinot Noir which, on Mid-Jurassic limestone, produces a range of red wines unique in the world.

The soil

The Côte de Nuits vineyard is on Mid-Jurassic limestone.

The climate

The production of great red wines at such a northerly point is found nowhere else in the world. But the influence of the continental climate, with hot summers and dry autumns, as well as the perfect adaptation of Burgundy grape varieties to the climate and soil conditions, explain the existence in this place of a great quality vineyard. Other determining factors include the exceptional length of sunlight and quality of light: the exposure of the vine to the sun and the total absence of waterways.

The grape variety

The Côte de Nuits is the terroir where the Pinot Noir, the traditional red grape variety of Burgundy, flourishes supremely well.

THE 2008 VINTAGE :

Burgundy : nothing short of a miracle

The 2008 harvest in Burgundy was nothing short of a miracle. Growers breathed a collective sigh of relief after picking enough healthy Chardonnay and Pinot Noir to save what looked initially like a complete disaster.

The challenges in the vineyard were multiple. Coulure, millerandage (small, seedless berries, leading to uneven bunches), mildew, oïdium, botrytis and even hail in some vineyards kept vintners on their toes throughout the growing season. Finally, in mid-September, a change in weather brought a north wind, with cool temperatures. The conditions dried the vines and helped increase sugar levels while keeping acidity levels high. Along with diligent sorting, this allowed domaines and houses to put decent grapes into the fermenting vats.

Cold and rainy weather extended the flowering in June to as long as three weeks. This resulted in a natural reduction of yields due to coulure and millerandage. It also led to uneven development and ripening of grapes from parcel to parcel, making it necessary to adapt the vinifications according to the quality of grapes from each site.

Mildew pressure in June and an outbreak of oïdium in July prompted spraying to protect leaves and developing grape clusters.

Hail, a common problem in Burgundy, created isolated damage in Meursault, Volnay, Marsannay and the southern part of the Mâconnais, around Pouilly-Fuissé.

Harvest was delayed until September's, sunny and dry conditions quickly ripened the grapes. The sugar increased almost every day and the fruit got more and more concentrated thanks to dehydration yet kept good acidity because of the cold weather.

The hail and dehydration reduced the volume of the harvest anywhere from 30 to 50 percent in some places compared with 2007. Furthermore, the cool conditions during the growing season and harvest left grapes with high levels of malic acid. The wines will change dramatically after malolactic fermentation.

Early reports suggest Chardonnay is more successful than Pinot Noir. The white grapes were healthier and the botrytis-affected Pinot Noir required diligent sorting. However, 2008 is a year where generalizations won't apply and the results will vary not only from grower to grower, but also from parcel to parcel.

Despite the presence of mildew and oïdium, the grapes in general were healthy. Unfortunately, the drying north wind and late harvest dates resulted in 30 percent less volume than 2007.

Like any difficult vintage, those who did the work in the vineyards will be rewarded, but overall results will be variable. «It certainly won't be the vintage of the century, but it all looks better than average.»

Allen Meadows, Wine Spectator

THE '08s ARE UNIQUE

If there is one word to describe the collective grower reaction to the quality of the grapes harvested in 2008, it was “relief”, which speaks volumes about how poor the growing season really was.

Let's begin our analysis with the 2007 post-harvest period, which is important because it determines how well, and for how long, the vines enter their dormancy phase. October and November were sunny and dry with relatively mild temperatures, which prevailed until the middle of December when a serious cold snap set in and ushered the vines into dormancy.

The mild weather returned in January of 2008 with brilliant sunshine and temperatures that averaged more than 2°C higher than normal; rainfall was normal. February continued this clement weather pattern though rainfall decreased to well below season averages. March was rainy and slightly cooler than normal but overall, the October 2007 to March 2008 period was marked by good weather, and save for the December cold snap, milder than normal temperatures and lower precipitation than usual.

The relatively balmy weather was not to last however as there was snow at the end of March and again in early April. The snow turned to rain and overall, April was exceptionally wet with 81% more rain than is typical and not surprisingly given the cloud cover necessary for rain, a serious deficit of sunshine; readers who follow vintage weather patterns carefully may remember that this was the exact opposite of the incredibly hot temperatures seen in April 2007. Matters improved moderately in May with notably warmer temperatures, in fact May 2008 was the warmest May since 1989 with heat levels of 25°C routine in the first half of the month.

The key import of this weather pattern is that the vegetative cycle did not get off to an ideal start. Budburst was only a few days later than usual and occurred around the 25th of April. This was followed by the flowering on and around the 15th of May.

Many growers told me though that the flowering was extended, occurring over a three week period, which would have consequences later on in terms of heterogeneous ripening. An extended flowering is not good but there was at least a silver lining. The difficult flowering caused a large quantity of shot berries to develop, which add concentration and high sugar levels to the musts.

This irregular pattern would continue with cool and rainy periods throughout much of June, July and August. Sunshine was limited, in fact June had the lowest level of sunshine since June 1997. July was somewhat better but the lack of sun was especially poor in August, and the rainstorms were often heavy and sometimes even violent. Véraison was noted about the 11th of August but I encountered plenty of growers telling me that they still had green grapes on the first of September. To provide a bit of comparative perspective, the 2009 vintage had the same ripeness levels on August 10th that the 2008 vintage had in the middle of September !

This cool and rainy pattern persisted through the 12th of September with even heavier rainfall and seasonably frigid temperatures. Strong rot pressure was building and everyone was anxiously watching the skies. One grower told me that he attended a dinner with a number of colleagues on the 12th during a driving rainstorm, noting that it was a very somber affair as everyone feared the worst and wondered if there would ever be anything ripe to pick; it was to rain the entire night. And this pessimism was well founded as sugar readings taken around the 1st of September were in the 8 to 9% range !



Then, as if by divine intervention, there was bright sunshine the morning of the 13th and La Bise (the north wind) began to blow. Temperatures were still cool but the wind was steady and firm. As the wind blew day after day without cessation, it took with it all of the excess moisture, stopping the rot in its tracks and evaporating as much as 30% of the excess water in the grapes. Growers told me that bunch weights were down a similar amount.

The cool, bright and windy weather held for 3 consecutive weeks and amazingly, grape maturities climbed at dizzying rates.

Some growers theorized that the vines had been stockpiling energy all summer long and when the good weather finally arrived, there were reserves that were unleashed to galvanize the ripening process. More importantly though, it wasn't just sugar ripeness but phenolic ripeness as well. This was clearly to the good but remember the extended floraison I mentioned previously? This meant that maturities were very uneven, which would serve to devilishly complicate the picking orders as one parcel could be as much as 10 days ahead of, or behind, another, particularly in the vineyards above 300 meters in altitude.

The harvest took place under cool and dry conditions. The majority of domaines that I visited began picking around the 25th of September plus or minus two days though some intrepid souls waited until the beginning of October. Almost everyone spoke of the crop requiring assiduous sorting work, both for rot and for unripe grapes. And, where there was hail as in certain sections of Meursault, it was even more important. Not surprisingly, the growers that had managed their crop loads and promoted good aeration in the vines had both less rot and less unripe fruit. While there are plenty of exceptions due to crop loads and the terroirs in questions, as a general proposition those who picked

later fared better than did those who harvested early. Picking late wasn't free however as those who picked late typically admitted that they higher levels of rot as well as higher levels of botrytis. One especially candid grower captured the essence of the problem as follows: "If you waited to pick then you had the ripeness. The trick then was to have the unwavering discipline to get rid of everything that isn't clean, which is of course possible to do. On the other hand, no matter how clean your crop is, you can't make it riper once you've picked it. Those who rolled the dice and picked late in 2008 won." I agree with this sentiment though the later picked chardonnay tended to have a certain amount of surmaturité.

Sugar levels were good to very good and while a few growers reported levels into the low 12% range, the more typical level was between 12.5 to 13.5% with a few wines going as high as 14%. Total acidities were high to very high and pre-malo pHs were quite low, in fact the lowest since 1996. However, because there was a high level of malic acidity present, the malos had a big effect on the pHs, indeed so large that the post-malo levels are not especially low. Many growers reported levels in the 3.15 to 3.25 area, which is lower than average but nothing like the sub 3.0 levels seen in the 1996 white burgundies.

OUR 2008 OFFERING

SAVIGNY-LES-BEAUNE BLANC PREMIER CRU «AUX GRAVAINS»

CHASSAGNE-MONTRACHET

MEURSAULT PREMIER CRU «LES GENÉVRIÈRES»

CORTON CHARLEMAGNE GRAND CRU

VOLNAY

ALOXE-CORTON PREMIER CRU «LES VALOZIÈRES»

BEAUNE PREMIER CRU «CENT VIGNES»

POMMARD PREMIER CRU «CLOS DE VERGERS»

NUITS-SAINT-GEORGES PREMIER CRU «LES CAILLES»

GEVREY-CHAMBERTIN PREMIER CRU « LES CAZETIERS»



VINIFICATION

This wine is aged on oak barrels for a duration of 14 months. The use of new oak is limited to 50%. The other barrels used are one year old barrels. Alcohol is 12.70% on this wine.

TASTING NOTES

This wine is golden in color tinged with green and yellow highlights while its nose is reminiscent of white-fleshed fruit and white blossoms, underscored by lovely minerality. The attack is straightforward with nice vivacity, opening up to notes of almond, hazelnut, peach and acacia which enliven its very long finish.

SERVING SUGGESTIONS

Serve at 13°-14° C as an aperitif as well as an accompaniment to delicate fish, shellfish, crawfish, even foie gras.



COMMENTS

A black and white photograph of a large, historic building with a series of arched windows and a prominent entrance on the left. The building is surrounded by trees and a paved area in the foreground.

CHASSAGNE-MONTRACHET



TERROIR

Situated in the south of the Cote de Beaune, Chassagne-Montrachet is one of the villages of the prestigious “Cote des Blancs”. The white wines of Chassagne-Montrachet are the most robust of the Cote des Blancs, becoming less delicate and more straight forward as one progresses southward from the Grand Cru vineyard and the Puligny border.

VINIFICATION

This wine as aged in 50% new oak and 50% one year old barrels for 14 months before being released and has an alcohol level of 13.90% that fits the strength of Chassagne.

TASTING NOTES

On the nose, this wine is crisp and powerful. The mouthfeel is rich, plump fruits and a full body then a vigorous aromatic bouquet topped by an earthy finish.

SERVING SUGGESTIONS

Foie gras, entrées and fish in cream sauce, fine charcuterie and white meats in rich sauces.



COMMENTS

A faint, artistic background image of a vineyard with rows of grapevines and a large, multi-story stone building with arched windows and a prominent entrance. The image is rendered in a light, sketchy style, serving as a backdrop for the comments section.

MEURSAULT

PREMIER CRU «LES GÉNÉVRIÈRES»



TERROIR

Meursault is the center of the communes that comprise the Cote des Blancs, this Premier Cru “Genevrières” is located next to the two most famous premiers crus in in Meursault; Charmes and Perrières and benefits from a very similar terroir; gentle slopes between 230 and 360 meters high and along with a chalky soil and white marl.

VINIFICATION

After spending 15 months in 100% new oak this wine was bottled and put to rest in our cellars to ease up and balance the minerality, acidity and fatness. This wine as an alcohol level of 13.30% that will allow aging potential.

TASTING NOTES

This is a full bodied wine but not too fat. It is very aromatic when young but will keep its strength through the course of its life.

SERVING SUGGESTIONS

the wines of Meursault can be paired with rich food, spicy, hot or cold. Their body helps carry through several flavors and can be best matched with foie gras, fish, shellfish, poultry or blanquette but also strong cheeses.



COMMENTS

CORTON-CHARLEMAGNE

GRAND CRU



TERROIR

The Corton Charlemagne Grand Cru is shared by two villages, Aloxe-Corton and Pernand-Vergelesses, in the Northern part of the Cote de Beaune.

VINIFICATION

This wine has been aged in 100% new oak during 15 months and shows an alcohol level of 13.30% that puts forward the great balance of this Grand Cru.

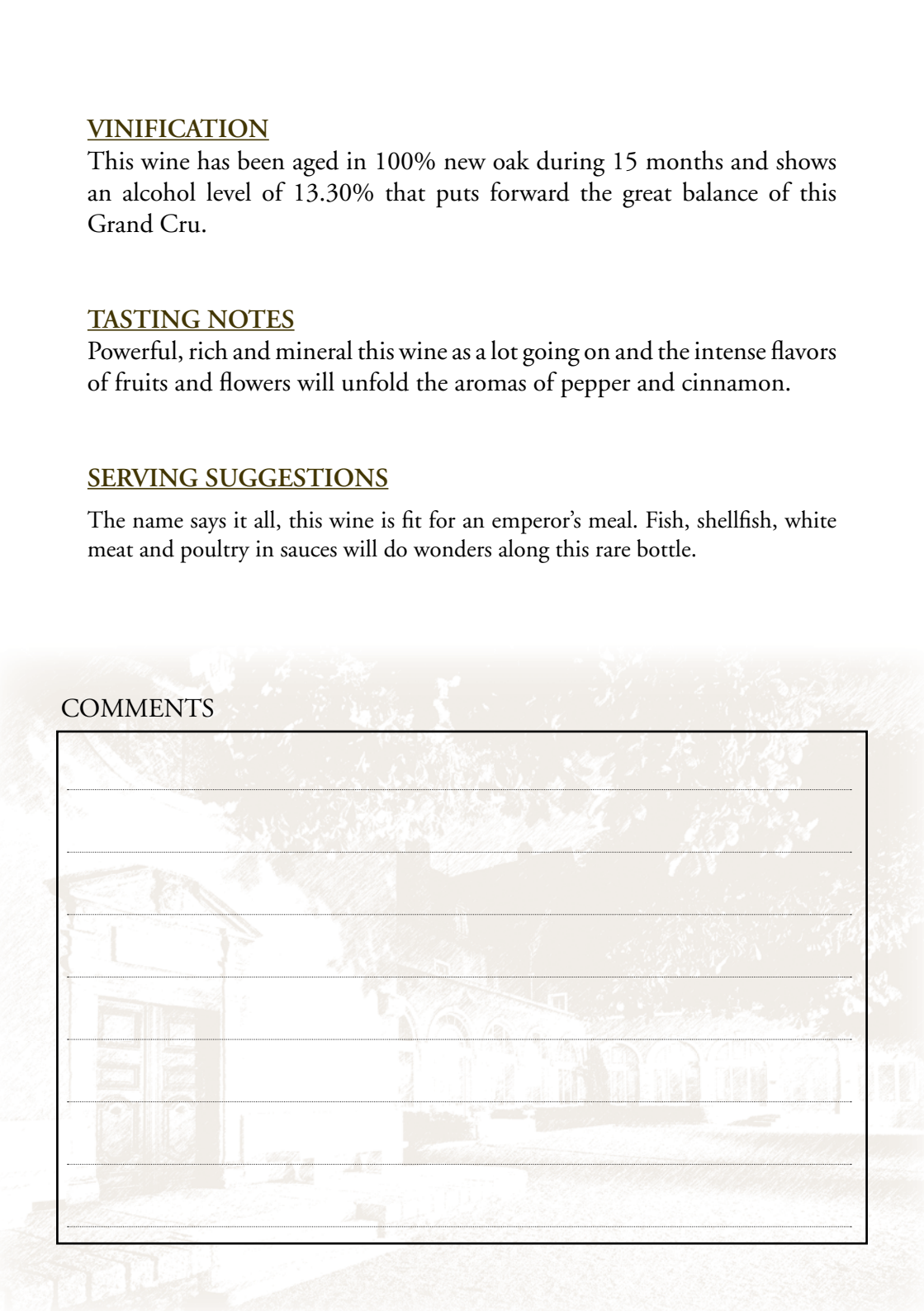
TASTING NOTES

Powerful, rich and mineral this wine as a lot going on and the intense flavors of fruits and flowers will unfold the aromas of pepper and cinnamon.

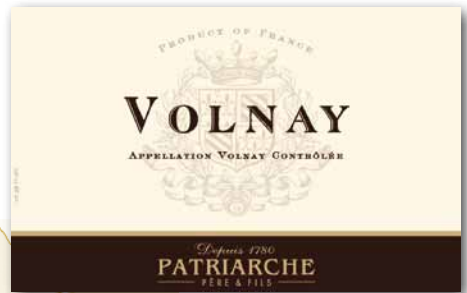
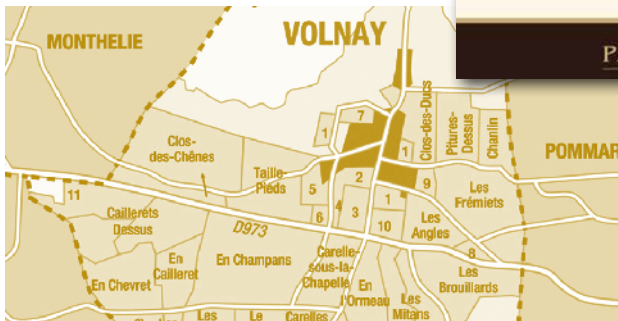
SERVING SUGGESTIONS

The name says it all, this wine is fit for an emperor's meal. Fish, shellfish, white meat and poultry in sauces will do wonders along this rare bottle.

COMMENTS



VOLNAY



TERROIR

Volnay is a small village in the Côte de Beaune district with an annual production of 8400 hectolitres.

A particular feature is that 29 hectares of vines are situated in the commune of Meursault.

Volnay is only produced as a red wine and therefore only Pinot Noir is authorised

The soils are composed of limestone and clay.

The area planted with vines amounts to 213 hectares.

VINIFICATION

This wine is aged in 50% new oak and 50% one year old barrels from our Cote de Beaune program for 15 months. It shows an alcohol level of 12.90% that make this wine drinkable right away.

TASTING AND MATCHING WINE WITH FOOD

The wines offer delicacy, elegance and femininity. Their colour varies between soft vermillion and bright ruby. The bouquets are typical of Pinot Noir: violets, black cherries and blackcurrant intermixed with woody or animal notes. In the mouth, a mellow mouthfeel combines with light tannins to yield a smooth and silky text.

SERVING SUGGESTIONS

Serve at 15°C with roasted meat or poultry, may also be paired with game prepared with berries.



COMMENTS



ALOXE-CORTON

PREMIER CRU «LES VALOZIÈRES»



TERROIR

The vineyard is situated in the villages of Aloxé Corton and Ladoix Serrigny. 35.30 hectares produce premier cru wines, including Aloxé Corton Premier Cru Les Valozières.

The climate is temperate with a slight continental tendency.

The vineyard lies at an altitude of 200 to 300 metres.

Our vines are situated at mid-slope, below the Corton area, with limestone and limestone-clay soils and facing South East.

VINIFICATION

This wine is aged in 50% new oak and 50% one year old barrels from our Cote de Beaune program for 15 months. It shows an alcohol level of 13.35% that make this wine drinkable right away but it could also age nicely.

TASTING AND MATCHING WINE WITH FOOD

The wines offer delicacy, elegance and femininity. Their color varies between soft vermilion and bright ruby. The bouquets are typical of Pinot Noir violets, black cherries and blackcurrant intermixed with woody or animal notes. In the mouth, a mellow mouthfeel combines with light tannins to yield a smooth and silky texture.

SERVING SUGGESTIONS

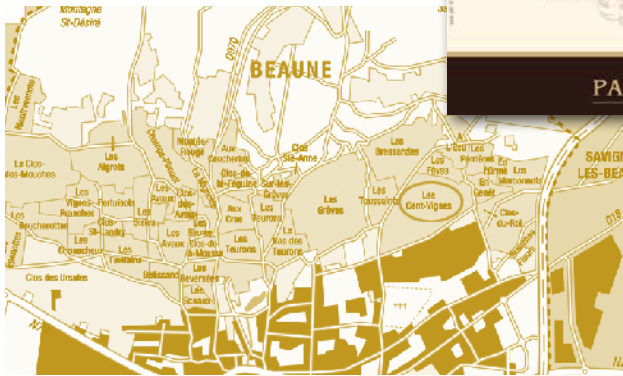
Serve at 16°C with roasted meats, sauced game dishes and rich cheeses.



COMMENTS

BEAUNE

PREMIER CRU «CENT VIGNES»



TERROIR

The Beaune vineyard is almost entirely situated on the slopes, many plots being classified as premier cru, including Beaune Premier Cru Les Cent Vignes (situated in the northern 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.

VINIFICATION

This wine is aged in 100% new oak for a period of 15 months. It shows an alcohol level of 13.35% that make this wine drinkable right away but it could also age nicely.

TASTING NOTES

The Beaune Cent Vignes 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.

SERVING SUGGESTIONS

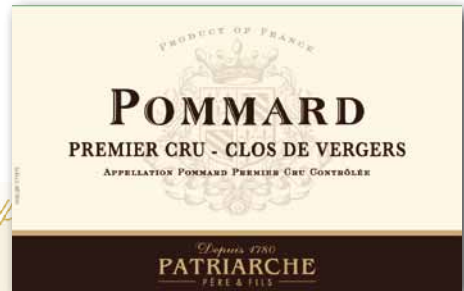
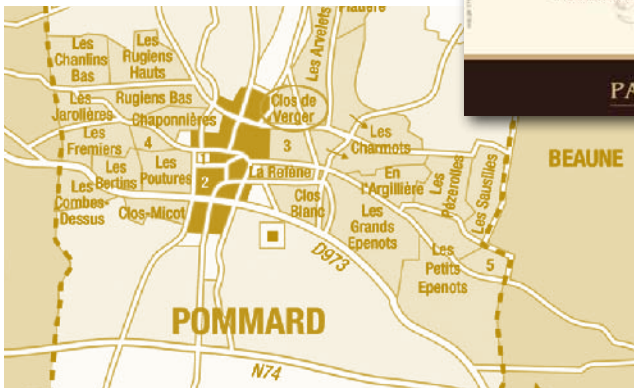
It will perfectly accompany delicate meat dishes as well as most cheeses, and marinated meats while older.



COMMENTS

POMMARD

PREMIER CRU «CLOS DE VERGERS»



TERROIR

Between Beaune and Volnay lie the vast vineyards of Pommard, extending out from each side of a monumental valley. This yields two different types of wines: those from the hill on the Volnay side, and those born on the plunging slopes descending towards Beaune. The Clos de Verger is situated on the latter side, resting on a mix of clay and limestone. This ground provides the wine with a solid attack in the mouth, but also great elegance at the finish.

VINIFICATION :

This wine is aged in 50% new oak and 50% one year old barrels from our Cote de Beaune program. It shows an alcohol level of 13.70% reflecting the strength of Premier Cru Pommards.

TASTING NOTES

Intense ruby in colour with deep black cherry highlights. The nose has typical aromas of black fruit and kirsch with notes of toast and spice. The attack is soft with spicy tannins opening up to lovely fresh fruit. The finish is generous with hints of blackcurrant and sour cherry. Lush tannins make this a good wine for cellaring.

SERVING SUGGESTIONS

Serve at 17°C with furred game, steaks or burgundian cheeses

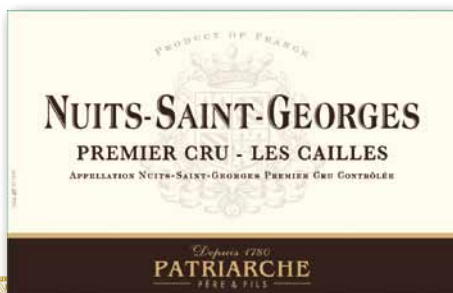
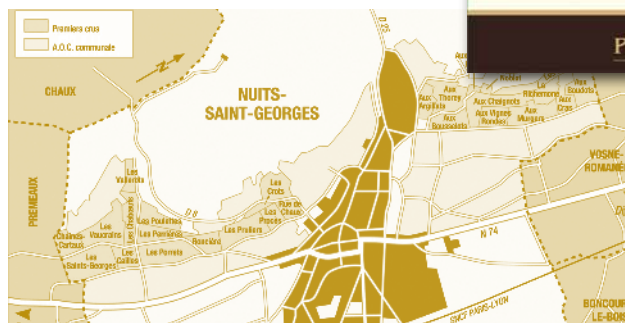


COMMENTS

A large rectangular area with a background image of a vineyard and a building, overlaid with horizontal dotted lines for writing comments.

NUITS-SAINT-GEORGES

PREMIER CRU «LES CAILLES»



TERROIR

In the middle of the renowned Côtes de Nuits, called “Champs Elysées” of Burgundy, the Nuits-Saint-Georges vineyards lie on brown limestone soils with varying amounts of clay derived from Jurassic sub-soils. This is the paradise for Pinot Noir.

Nuits Saint Georges wines are sustained in color and exhibit rich and powerful aromas.

“The Premier Cru “Les Cailles is situated in the South Part of the village of Vosne, close to Prémeaux Prisse, surrounded by the “Saint Georges” and the “Porrets” vineyards, with the “Vauclains” premier cru above. This is an ideal place in the middle of the slope, on a well-drained soil ideal for elegant wines.

VINIFICATION

After aging for 18 months in 100% new oak this wine has recently been cellared and shows an alcohol level of 13.00%.

TASTING NOTES

With a deep ruby color, this premier cru is a wine that is more on the elegant side, it is very well structured. It shows refined red fruits and gentle spicy aromas. Its tannins are soft and would permit some aging.

SERVING SUGGESTION

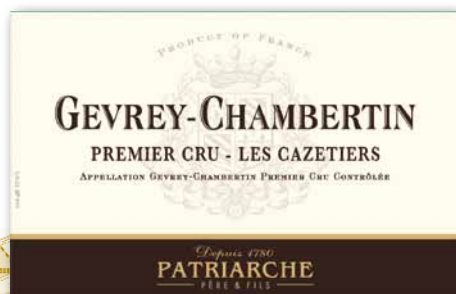
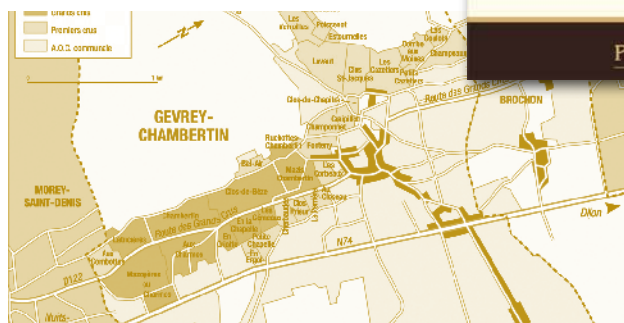
It would perfectly match with roasted red meat or with meals in sauce or delicate cheeses.

COMMENTS



GEVREY-CHAMBERTIN

PREMIER CRU «LES CAZETIERS»



TERROIR

It is the most important vineyard of the Côte de Nuits extending on the communes of Gevrey Chambertin and Brochon. The communal appellation vines lie on brown calcic or limey soils. They also reap the benefit of marls covered with screes and red silt washed down from the plateau. These stony mixtures confer elegance and delicacy on the wine while the clayey marls, which contain rich deposits of fossil shell-fish, add body and firmness.

« The Cazatiers » vineyard is situated on an easterly exposed slope, nearly at the same altitude as the Chambertin Grand Cru vineyard and bordering the Clos Saint Jacques. It is considered to be on the the best premiers crus in Nuits.

VINIFICATION :

After aging for 18 months in 100% new oak this wine has recently been cellared and shows an alcohol level of 13.00%.

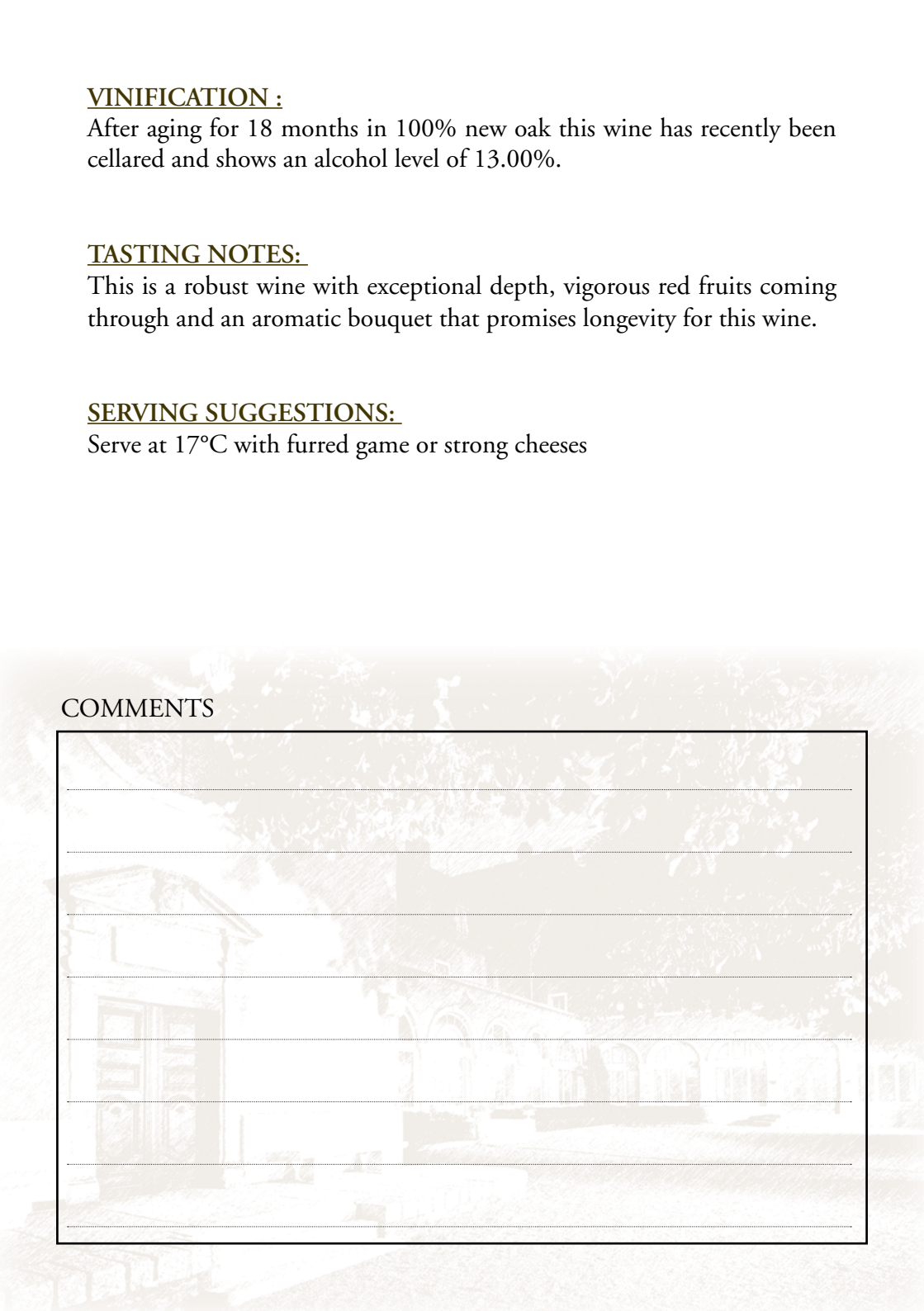
TASTING NOTES:

This is a robust wine with exceptional depth, vigorous red fruits coming through and an aromatic bouquet that promises longevity for this wine.

SERVING SUGGESTIONS:

Serve at 17°C with furred game or strong cheeses

COMMENTS



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