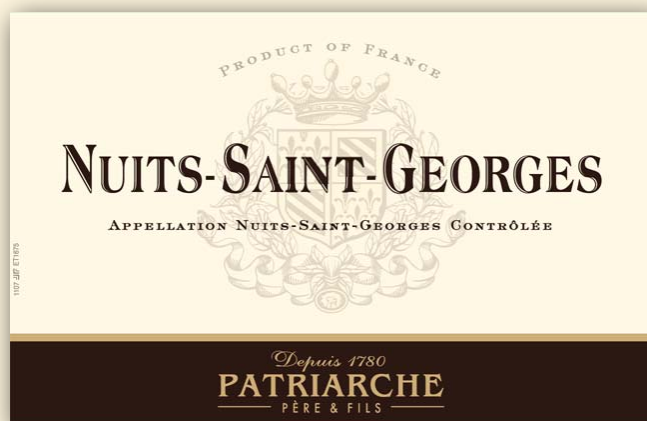
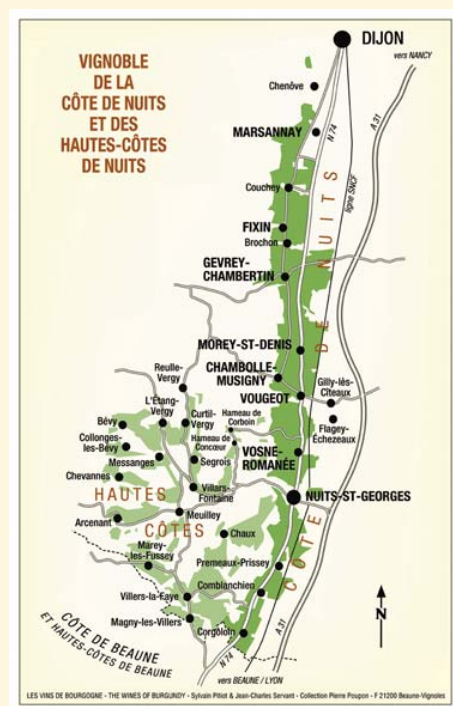


PATRIARCHE



NUITS-SAINT-GEORGES

GRAPE VARIETY : Pinot Noir



ORIGIN :

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 grapes selected for this Cuvée come from the medium of the slope and are bought from wine growers with whom we maintain a long date partnership.

VINIFICATION :

The wine is vinified according to the Burgundian traditional method with a maceration from 12 to 15 days. After devatting the wine is matured in oak barrels (50% of new barrels and 50% of one year old barrels) during 12 to 15 months. The barrels are selected and provided by our care. We select barrels in French oak, toasted but not burned, to emphasize the complexity of the terroir.

TASTING :

Color : brilliant and rather constant red.

Nose : nose of cherry and prune flesh evolving on notes of forest floor and vanilla.

Palate : a lot of elegance and a structure of lovely finesse

Ageing : 3 to 5 years

Drinking temperature : 16 to 17° C

Food pairing : ideal with grilled or cooked in sauce meat and cheese.



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