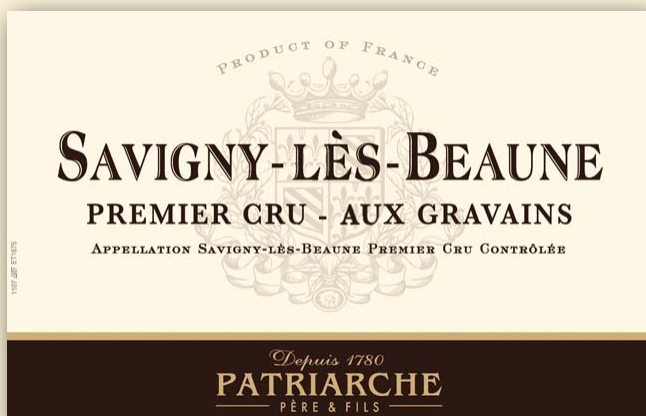


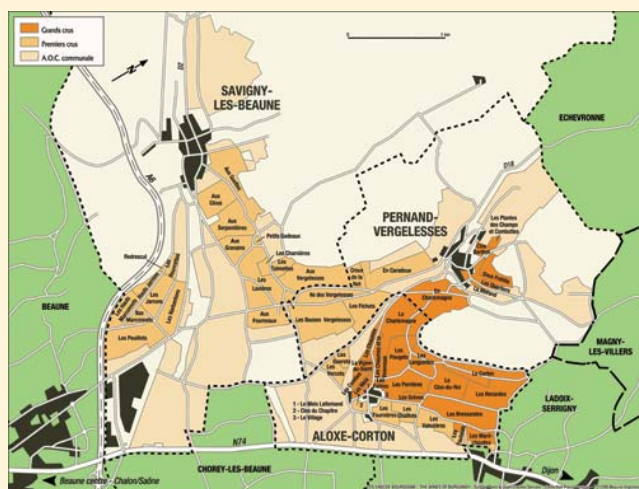


PATRIARCHE



SAVIGNY-LES-BEAUNE PREMIER CRU - AUX GRAVAINS BLANC

GRAPE VARIETY : Chardonnay



VINIFICATION :

This wine is aged in wooden barrels for an average of 10-12 months before being bottled ; 50% new oak is used for this specific wine.

ORIGIN :

The commune of Savigny les Beaune is located between Aloxe Corton and Pernand Vergelesses, in the north of the Côte de Beaune.

Savigny produces mainly red wines (90%) under the village and premier cru appellations.

The vineyard of «Aux Gravains» is located in the middle of the appellation, and is situated between 150 and 250m. The chalk soil is gravelly and stony.

TASTING :

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.

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



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BEAUNE-FRANCE
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