



PATRIARCHE  
BEAUNE-FRANCE  
1780

# BOURGOGNE

## PINOT NOIR

- Region **Bourgogne**
- Appellation **Bourgogne Pinot Noir**
- Varietal **Pinot Noir**



### THE VINEYARD

The Burgundian vineyard is made up of thousands of plots of land (called 'climats'). In spite of its diversity of soils, Burgundy has a certain unity of geology and soil and climate conditions: sedimentary soils composed of clay, marls and limestone, dating from the Jurassic period on an even older substrate composed of granite, lava, gneisses and a variety of schist. The Pinot Noir loves well-drained marl and limestone soils on which, depending on the proportion of limestone and the situation of the plot, it will produce a light, elegant red or a powerful, vigorous wine. The Patriarche Pinot Noir comes from a balanced blend of Côte de Beaune giving finesse to the wine, Hautes Côtes de Beaune giving fruitiness and Côte Chalonnaise giving elegance and suppleness.

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 ageing 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 ageing in Patriarche's cellars.



### VINIFICATION AND VINTAGE

Traditional vinification in thermo-regulated stainless steel tanks of destemmed pinot noir bunches. Average vatting time of 15 days with management of the fermentation temperatures (preservation of the aromas) then maturing in stainless steel tanks to preserve freshness and fruit.

**The 2024 vintage** produced moderate volumes but high quality. The year was marked by atypical weather, with rainfall well above normal levels. This was compounded by localised but severe frost and hail.

These conditions are conducive to heavy disease pressure and require throughout the cycle, a huge amount of work to preserve the harvest. The whites stand out for their freshness and purity, two essential qualities of Burgundy whites. The reds are straight, with rich, gourmet aromas and an attractive garnet-red colour. The fine and delicate tannins give the wines a fine, elegant structure.

### TASTING NOTES



Deep and brilliant red garnet.



Characteristic Pinot Noir aromas of red fruits, black currant, raspberry and cherry.



Fresh and well-structured wine with the grape variety perfectly expressed, delicate tannins culminating in a long and fruity aftertaste.

### SERVING SUGGESTIONS



Ideal with game, red meat dishes like duck breast with fig and cheese.



14°C to 16°C



2 to 3 years.