



PATRIARCHE

BEAUNE-FRANCE

1780

# Mâcon-Villages

- Région **Côte Mâconnaise**
- Village **Mâcon**
- Appellation **Mâcon-Villages**
- Varietal **Chardonnay**

## VINIFICATION AND VINTAGE



Traditional vinification by soft pressing of destemmed chardonnay bunches. The alcoholic fermentation is carried out in thermoregulated stainless steel tanks (freshness and fruit), followed by a post alcoholic fermentation racking. Finally, the wine is aged in stainless steel tanks to preserve its freshness and minerality.

**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



Light yellow with beautiful green reflections



Frank nose with floral dominance opening with agitation on yellow fruits notes.



Powerful and nervous, beautiful harmony of aromas, rich and persistent.

## SERVING SUGGESTIONS



Starters, salmon salad and white meat.



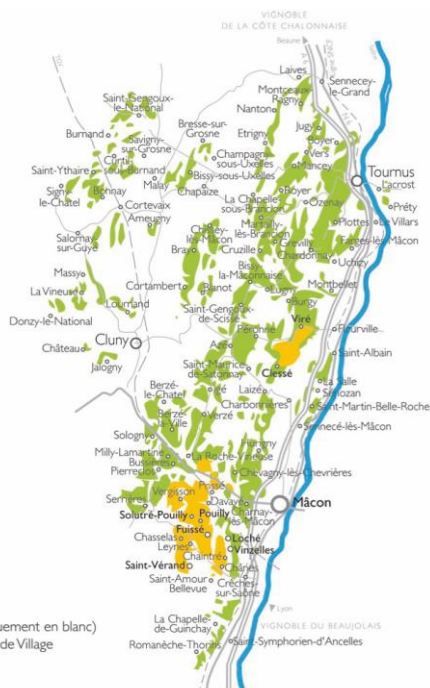
10°C to 12°C.



2 to 3 years.

## THE VINEYARD

Marking the southern frontier of Burgundy, the mounts of Mâconnais are located between the Côte Chalonnaise and the rock of Solutré. The slopes with eastern and southeastern exposure are established on varied soils (limestone and limey marl ideal for Chardonnay, clay or clay/flint, flinty soils on granitic or volcanic sub-soils). Supporting the blooming of the grape variety. The grapes selected for this Cuvée come from different zones of the Mâconnais to ensure a perfect balance of the wine.



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.

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