

BOURGOGNE CHARDONNAY



This confidential yet essential vintage offers incredible aromatic complexity and mouthfeel, far beyond the typical regional wine. Far from a “simple” Burgundy, it’s a “great” Burgundy. The Bachelets, like other exceptional winemakers, focus not on appellation prestige but on creating wines deeply rooted in their terroir—wines that both please and endure. This Burgundy exemplifies these qualities.

Current Vintage: 2021

VARIETAL: Chardonnay

FARMING: Biodynamic

MATURATION: 8 months in barrels (without new wood) followed by 5 months in vats

VINEYARD SIZE: 21 acres, east of Chassagne-Montrachet finage

AGE OF VINES: 30 years

SOIL: Fairly deep substrate rich in marls which gives the wine its impressive density of structure.

WINEMAKING: Hand harvested. Each plot is pressed and vinified individually to preserve the characteristics specific to each terrace.

TASTING NOTES: This wine boasts a complete, intense profile with spicy depth and refreshing acidity. Its expressive nose blends smoky flint, hazelnut, and sesame with floral, fruity notes of yellow peach, Reine Claude plum, and citrus. On the palate, vibrant fruit, juicy acidity, and spicy undertones create remarkable balance, enhanced by hints of passion fruit, rhubarb, and lemon zest.

FOOD PAIRING: A harmonious wine that delights the senses, perfectly pairing with gougères, scrambled eggs with curry, cheese soufflé, white pudding, chicken with tarragon cream, or Brillat-Savarin.

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