

## BOURGOGNE CHARDONNAY

**Current Vintage: 2022**

**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.

“This superb Bourgogne is a model of purity and elegance. It has lovely aromas of ripe pear and quince, with hints of fresh white flowers and Parmesan cheese. The palate balances richness and tension, drawing the wine out to an astounding finish. The grapes are from two parcels totalling 0.36ha in Chassagne. Like Bachelet's other wines, it ages two winters in cask. Bachelet says, ‘We take the same care with this wine as with all the other wines’. The result is impressive indeed.” - **93 pts, Decanter**



**Château Jean-Claude Bachelet**

15 Rue de la Chatenière, Hameau de Gamay, 21190 Saint-Aubin, France

Tel: +33 (0)3.80.21.31.01

[contact@vins-bachelet.fr](mailto:contact@vins-bachelet.fr) | [www.m.domainebachelet.vin](http://www.m.domainebachelet.vin)

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