



MIS EN BOUTEILLE AU DOMAINE

JEAN-CLAUDE BACHELET ET FILS

PROPRIÉTAIRES-RÉCOLTANTS À SAINT-AUBIN - CÔTE-D'OR - FRANCE

CHASSAGNE-MONTRACHET LES ENCEGNIÈRES



These are typically fulsome wines that always undergo a long barrel maturation – not only the two winters, but then also usually not bottled until the summer months. So this is not the place to look for “lean and mean” white Burgundies. These tend to be more voluminous, a little richer in style, but consistently well crafted and benefiting from bottle maturation. - Neal Martin, Vinous, October 2021

CURRENT VINTAGE: 2020

VARIETAL: Chardonnay

COUNTRY: France

APPELLATION: Burgundy, Chassagne-Montrachet 1er Cru

SOIL: Deep, red-brown limestone soil on chalky silt

AGING: Aged in French oak barrels for 24 months (15% new).

TASTING NOTES: This wine opens with aromas of pear and white flowers along with discreet pretty reduction and a touch of oak spice. The palate is medium-bodied with fine sapid richness undergirded by potent minerality and lively acidity. There's excellent dry extract here and the wine is notably savory on the long chalky finish.

“The 2020 Chassagne-Montrachet les Encégnières has a tightly wound bouquet that demands coaxing from the glass, eventually oering hints of oyster shell and yellow ower. The palate is well balanced, taut and fresh, with a ne bead of acidity. Hints of white peach and apricot appear toward the poised, elegant nish. This is a well-crafted, quite seductive Chassagne.” - **91-93 pts, Vinous**

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