

JEAN-CLAUDE BACHELET ET FILS

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

CHASSAGNE-MONTRACHET LES ENCEGNIERES



This is a solid set of 2021s. They are not easy to taste because several cuvées are still heavily reduced, which is not a bad thing but rather a positive trait as it will stand the wines in good stead postbottling. One of the important tenets here is a long barrel ageing so that all the wines see two winters in wood; ergo, they tend to be a bit fuller and rounder in texture than some of their peers. They usually age exceptionally well, though they need more bottle maturity than others.- Neal Martin, Vinous, November 2022.

CURRENT VINTAGE: 2021

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 2021 Chassagne-Montrachet les Encegnières has a slightly heavier reduction on the nose that makes it dicult to read. The palate is full of energy and tension, yellow fruit mixed with pop corn and even hints of white chocolate, quite persistent and saline on the nish. Delicious, but give it a couple of years in bottle." - 90-92 pts, Vinous

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