



MIS EN BOUTEILLE AU DOMAINE

JEAN-CLAUDE BACHELET ET FILS

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

SAINT-AUBIN PREMIER CRU



The estate has its roots in the middle of the 17th century. By 1648, Pierre Bachelet was growing vines in Chassagne-Montrachet. Today, Jean-Claude and his sons, Benoît and Jean-Baptiste, exploit this inheritance. The approach is traditional from the culture of the vine to the vinification and the ageing of the wines. Sustain the heritage and nurture wines that express their native land, this is the philosophy of the estate.

The white wines of Saint-Aubin have a remarkable ability to slowly improve, a unique style and trait of the Chardonnay: 6 to 10 even 15 years. Slightly pale gold green bouquet combining green almond, the marzipan (or almond paste), beeswax, amber and a touch of pepper flavors. The finesse and elegance bring harmony to the palate. Fine cuisine will partner with the white wines of Saint-Aubin: fish in cream sauce, puff pastry, foie gras, white meats, strong cheeses.

CURRENT VINTAGE: 2020

VARIETAL: Chardonnay

COUNTRY: France

APPELLATION: Burgundy, Saint-Aubin 1er Cru

SOIL: Shallow clay-limestone soil

AGING: Aged for 18 months in French oak barrels on fine lees

TASTING NOTES: It has a fragrant bouquet with white flowers, yellow plum and just a hint of toffee apple. The palate is well balanced with a brioche and white peach-infused opening, quite harmonious with a gentle, caressing finish.

Jean-Claude Bachelet

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