



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

CHASSAGNE-MONTRACHET BLANC

THE APPELLATION

The Chassagne-Montrachet appellation is located in the southern part of the Côte de Beaune and produces mainly white wines. The vineyard faces east, with varied soil types, characterised by the presence of iron oxide, which gives a red-brown colour to the earth.

The estate draws on two localities to produce Chassagne-Montrachet whites: La Canière and Les Lombardes.



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| VARIETY/CLIMAT | 100% Chardonnay in iron-rich clay-limestone soil. |
| VINIFICATION | The grapes are pressed immediately when they reach the vat room, without prior crushing. Following gentle pressing and light settling, the must is placed directly into barrels. |
| AGEING | Aged for 16 months, of which 12 months in different types of barrels, the most common being the traditional Burgundian 228 litre pièce (20% of which are new wood). |
| TASTING | A robe with golden highlights; a soft, floral nose with spicy notes; on the palate, pleasantly mature, combining freshness and tension. |
| SERVING GUIDE | 12 to 14 degrees. |
| FOOD PAIRING | Pairs well with fish (especially salmon) or white meat in sauce (poultry, veal). |
| LAYING DOWN | Drink within 5 years. |