



DOMAINE JEAN-CLAUDE BACHELET

AOP Puligny-Montrachet

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Based in Saint-Aubin, in Burgundy, Domaine Jean-Claude Bachelet & Fils stands out as a reference for the great whites of Côte de Beaune. This family estate is managed by Jean-Claude Bachelet and his sons Benoît and Jean-Baptiste, who exploit 10 hectares of vines on prestigious parcels of Saint-Aubin, Chassagne-Montrachet, and Puligny-Montrachet. Viticulture is conducted with deep respect for the environment, favoring traditional and sustainable practices. Vinifications are low-intervention, with fermentations using indigenous yeasts and aging in French oak barrels for 18 months, ensuring finesse and complexity to the wines. The estate's white wines, notably Saint-Aubin 1er Cru and Chassagne-Montrachet 1er Cru, stand out for their elegance, mineral tension, and superb aging potential. The reds, although more confidential, offer a beautiful structure and bright fruit.

VARIETAL

Chardonnay 100%

LOCATION

Located just below Bâtard-Montrachet, the vineyard sits on stony terrain very similar to and in continuity with that of Bâtard-Montrachet. However, being lower on the slope, the soil is covered with superficial formations. The land is nearly flat, highly draining, and while it does not retain water, it is deep enough to nourish the vines during periods of drought. Age of vines: 16 to 94 years old

TERROIR

The soil is compact clay. The vines are planted at an altitude of 240 meters, facing south.

IN THE VINEYARD

A long, rigorous, and meticulous effort is carried out throughout the year.

HARVEST

Harvesting is done entirely by hand.

WINEMAKING

Vinification follows a minimal-intervention philosophy, with the greatest respect for the grapes and their expression.

AGEING

The wine is aged for 18 months in oak barrels on fine lees. Two winters in the cellar bring finesse, balance, and the structure necessary for aging potential.

SERVING

14°

AGEING POTENTIAL

5 to 10 years

TASTING

This Puligny-Montrachet "Les Aubues" unveils a pale gold robe with green highlights, signaling its freshness and precision. The nose is refined and complex, revealing aromas of white flowers, citrus zest, fresh almond, and a hint of toasted brioche. On the palate, the wine strikes a perfect balance between crystalline tension and silky texture. The mineral backbone, typical of Puligny, supports flavors of lemon cream, pear, and a subtle saline note on the finish. A poised and elegant Chardonnay, with remarkable length and aging potential.

FOOD PAIRINGS

This white Burgundy shines with refined, delicate dishes. Ideal pairings include seared scallops with a citrus butter sauce, lobster ravioli, or a Bresse chicken with morel cream sauce. It also complements sole meunière, sashimi of white fish, or a vegetable millefeuille with lemon-thyme glaze. For a cheese option, go for a young Comté or a fresh goat cheese to enhance the wine's freshness and minerality.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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