



DOMAINE JEAN-CLAUDE BACHELET

AOP Chassagne-Montrachet

Red
DVP

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

Pinot Noir 100%

LOCATION

At the beginning of the 20th century, the vineyards of Chassagne were predominantly planted with Pinot Noir.
Age of vines: 48 to 62 years old

TERROIR

The soils are brown marl with a limestone base. The vines are situated at an altitude of around 250 meters, with a South-East exposure.

IN THE VINEYARD

Biodynamic principles guide vineyard management, and the soils are cultivated exclusively through ploughing, allowing the unique character of the terroir to fully express itself.

HARVEST

Harvesting is done by hand.

WINEMAKING

Vinification is carried out with the utmost respect for the fruit, following a minimal intervention philosophy to preserve the wine's purity.

AGEING

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

SERVING

16°

AGEING POTENTIAL

10 to 15 years

TASTING

This Chassagne-Montrachet red opens with a limpid ruby hue tinged with garnet highlights. The nose is elegant and expressive, delivering aromas of Morello cherry, fresh raspberry, and wild berries, subtly enhanced by hints of oak, underbrush, and sweet spices. The palate is supple and balanced, offering juicy red fruit, fine-grained tannins, and a refined structure. The finish is silky, lingering on delicate notes of fruit and a touch of smokiness. A terroir-driven Pinot Noir, precise, generous, and full of charm.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This Chassagne-Montrachet red shines alongside refined and flavorful cuisine. It pairs beautifully with roast pork tenderloin glazed with honey and herbs, stuffed quail with wild mushrooms, or roast pigeon with cherries. For a vegetarian match, try a Provençal vegetable tian or a wild mushroom risotto, both of which complement the wine's suppleness and aromatic depth. When it comes to cheese, opt for a well-aged Brie de Meaux or a creamy Reblochon.

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