

Bertrand Bachelet Chassagne Montrachet

Domaine Bertrand Bachelet

France - Burgundy - Chassagne-Montrachet

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, characterized by the presence of iron oxide, which gives a red-brown color to the soil. Bertrand Bachelet Chassagne-Montrachet is produced from two villages, La Canière and Les Lombardes.

The wine offers a golden color, a soft, floral nose with spicy notes. On the palate, the wine is ample and harmonious, combining freshness and tension.

Specifications	
Appellation	Chassagne-Montrachet
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	20-40 years old
Soil type	iron-rich clay, limestone
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. > Aged for 16 months, of which 12 months in different types of barrels, the most common being the traditional Burgundian 228 liter barrel (20% of which are new wood).
Pairings	Pairs well with fish (especially salmon) or white meat in sauce (poultry, veal).



Codes, Weights and Measures

UPC	7 84585 02869 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02869 3
Case Weight	38
Layers/Pallet	7
SRP	\$ 105.99 USD 750mL Bottle