



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

CHASSAGNE-MONTRACHET « Les Lombardes »

THE APPELLATION

The Chassagne-Montrachet appellation, better known for its white wines, also produces high quality red wines. The complexity of the terroir allows both varieties to thrive side by side.

For this appellation, the red wines of the estate are produced in the localities of Les Lombardes; a quite remarkable characteristic is the brown soil, a sign that it is very rich in iron oxide.



VARIETY/CLIMAT

100% Pinot Noir in iron-rich clay soil.

VINIFICATION

When they reach the vat room, the grapes are rigorously sorted. Then they are destemmed and vinified in concrete vats for about three weeks; during this period, remontage is favoured over pigeage to encourage freshness and a silky texture.

AGEING

Aged in wood for around twelve months (about 30% new barrels), followed by a period of three to six months in stainless steel vats before bottling.

TASTING

A ruby robe with garnet highlights; the nose, a successful mix of spices and red fruit; spicy and peppery notes on the palate.

SERVING GUIDE

14 to 16 degrees.

FOOD PAIRING

Pairs well with a nice cut of red meat.

LAYING DOWN

Can be laid down for 5 to 8 years.