



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

SAINT-AUBIN 1^{ER} CRU "Sous Roche Dumay"

THE APPELLATION

Saint Aubin is situated in the heart of the Côte des Blancs, between Chassagne-Montrachet and Puligny-Montrachet; white wines and red wines are produced here but Chardonnay remains predominant. The St Aubin appellation covers a wide area, with an altitude ranging from 300 to 450 metres, and with very varied expositions and soils, which makes each climat unique.

The Sous Roche Dumay climat only covers about 2.002 hectares of the appellation. It is one of the numerous climats that make the Saint-Aubin appellation unique. The vines are south/south-west-facing.



VARIETY/CLIMAT

100% Chardonnay, in 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 to 13 months in barrels (about 20% new barrels).

TASTING

A pale yellow robe with nuances of gold; the nose combines mineral, citrus fruit and floral characteristics; a pleasant sensation on the palate and a long finish.

SERVING GUIDE

12 to 14 degrees.

FOOD PAIRING

As an aperitif or paired with firm-textured fish such as salmon.

LAYING DOWN

Drink within 5 years.