

**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

<b>Appellation</b>	Chassagne-Montrachet
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	20-40 years old
<b>Soil type</b>	iron-rich clay, limestone
<b>Vinification</b>	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).
<b>Pairings</b>	Pairs well with fish (especially salmon) or white meat in sauce (poultry, veal).



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02869 6
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02869 3
<b>Case Weight</b>	38
<b>Layers/Pallet</b>	7
<b>ABV</b>	13.50%
<b>SRP</b>	\$ 105.99 USD 750mL Bottle