

Domaine Bachelet-Monnot, Puligny-Montrachet



This domaine, with its extraordinary holdings, was formed in time for Burgundy's 2005 season. One could think of a less propitious vintage to begin life with, and brothers Marc and Alexandre did not disappoint; courtesy of nature, family, and their own very serious care, they charged out of the gate with a stellar line up of wines.

The domaine is a mix of family-owned vineyards and long-term rented vineyards. The brothers' grandfather was a *vigneron* and created Domaine Bernard Bachelet et Fils in Chassagne-Montrachet. Their father, Jean-François Bachelet, made wine for decades with his own brothers at this domaine, and instilled in his sons a passion for the vine. He has retired from his domaine and is aiding his sons in their new venture.

After his studies at the Lycée Viticole in Beaune, Marc did internships at domaines Lucien Muzard in Santenay and Parent in Pommard, as well as stints in the southern Rhone and in Australia. After similar studies, his younger brother Alex did internships at domaines Nouveau in the Hautes Côtes and Bouzereau in Meursault, as well as at Monteillet in Côte-Rôtie. Both boys did five harvests at their father's domaine before embarking on Bachelet-Monnot.

The new domaine is based in the family homestead in Dezize-lès-Maranges near Santenay. A simple but practical winery has been constructed behind the house. The aim here is to make classic Puligny wines: rich with Puligny's elegant, lemony fruit; underpinned by long, bright minerality. No herbicide is used and all of the vine rows are plowed to keep the weeds down, aerate the soil, and cut the horizontal roots to encourage deep growth.

The breakdown of their parcels follows. Note that two-thirds of what Marc and Alex farm in AOC village and 1er cru land, and half of what they farm in grand cru, is for their own production; the remainder goes to Faiveley.

The Wines

- *Bourgogne Blanc*: 3.3 acres all from Puligny territory; vines are between 20 and 50 years old, and this wine is made in a mixture of old and new (roughly 25%) oak.
- *Bourgogne Rouge*: This is above its class, for it comes from Santenay and Maranges *Villages* AOC.
- *Maranges 1er Cru La Fussièrè blanc*: Maranges was granted AOC status in 1989, and Jean-François Bachelet was a leading advocate during the deliberation. This wine is made from one third of an acre of Chardonnay, and the vines range from 20 to 50 years old. The *élevage* is the same as for the Bourgogne Blanc.
- *Maranges 1er cru La Fussièrè rouge*: This comes from 5.5 acres of vines planted between 1940 and 1975. The wine is made in a mixture of new and older barrels with roughly a 12-month *élevage*, then racked to cement vat where it rests for roughly six more months.
- *Santenay les Charmes rouge*: This comes from a half hectare (1.2 acres) of old vines planted in 1960 in the *dessus* part of Les Charmes, immediately below the premier cru Rousseau.
- *Chassagne-Montrachet*: One acre of vines centered in the *lieu-dit* of Le Chêne. The average age of the vines is 45 years and the wine is made in roughly 30% new oak and 70% older oak.

- *Puligny-Montrachet*: 2.7 acres divided among 4 parcels (.86 in Les Meix in the center of the village AOC; 1.06 in Les Corvées des Vignes under Les Referts; .24 in Noyer Bret heading toward Chassagne-Montrachet; and .54 in Les Houillères next to Chassagne-Montrachet). This is made in roughly 30% new barrels and 70% old. The *élevage* is the same as for the Bourgogne Blanc but with a little more new oak.
- *Puligny-Montrachet 1er cru Les Referts*: From 1.3 acres planted in 1976, this wine is aged in a third new oak. Les Referts borders Meursault's Les Charmes and typically shares a broad nutty flavor profile.
- *Puligny-Montrachet 1er cru Les Folatières*: From 1.05 acres planted in 1966, this wine is aged in a third new oak. Folatières, being high up on the slope, typically imparts racy minerality.
- *Batard-Montrachet*: From 1.22 acres planted in the late 1950s, this wine is aged in a mixture of new and older oak.