

Domaine Bachelet-Monnot

Puligny-Montrachet



This [Bachelet-Monnot's 2013 whites] was a most impressive clutch of wines.

Team Jancis Robinson, January 2015

Marc and Alexandre Bachelet made an immediate splash with their first set of white Burgundies back in vintage 2005, and they have steadily refined their techniques since then. They stopped stirring the lees several years ago and have been gradually cutting back on their use of new oak. They're also picking sooner, having been happy with the decision to harvest earlier in 2009.

Stephen Tanzer, September 2014

The following notes are from Stephen Tanzer, September 2014.

2013 Saint-Aubin en Remilly 1er Cru

Bright yellow. Sexy aromas of white peach and stone. Concentrated and oily, showing a distinct sweet/savory quality to the yellow fruit and mineral flavors. Slightly bitter today and in need of a racking. Finishes with good stuffing and length.

89-91 points

2013 Chassagne-Montrachet

High-toned aromas of yellow peach and pineapple, plus a touch of sexy reduction. Creamy and suave in the mouth, with nicely integrated acidity giving shape and verve to the sweet yellow fruit flavors. Finishes sweet, vibrant and long. The brothers own a lot of higher-altitude village parcels, noted Alexandre. A lovely village wine in the making.

90-91 points

2013 Chassagne-Montrachet La Romanée 1er Cru

Bright yellow. High-pitched aromas of lime, white flowers and crushed stone. Suave, sweet and tightly wound; doesn't show quite the density or weight of the Referts but this is fine-grained, refreshing and light on its feet. Really spreads out and vibrates on the dry, classic finish, with a white peach element coming on with air.

90-93 points

2013 Puligny-Montrachet

Aromas of white peach and minerals, with a touch of reduction. Juicy, supple and sweet, offering lovely density of material; higher-pitched than the Chassagne-Montrachet, with floral, mineral and spice notes carrying through on the extract-rich finish. A second cuvee: Less expressive today, showing a more metallic minerality and a youthfully firm edge.

90-91 points

2013 Puligny-Montrachet 1er Cru Hameau de Bagny 1er Cru

(these vines in a windy site on warm, rocky soil were the first to be picked in 2013): Pale, green-tinged yellow. High-pitched aromas of lemon, lime and noble herbs are accented by a minty nuance. Juicy, refined and seamless, conveying a strong impression of citrus energy. Not as fleshy as the village Puligny but even more vibrant.

90-93 points

2013 Puligny-Montrachet 1er Cru Les Folatières 1er Cru

Aromas of lime, white peach and menthol, complicated by a faint candied quality. At once tactile and penetrating, showing terrific cut to the flavors of lime, lemon, white peach and minerals. Rich, classically dry Folatieres with palate-saturating length. This extremely promising wine will require at least a few years in bottle to express itself fully.

91-93 points

2013 Puligny-Montrachet 1er Cru Les Referts

Medium bright yellow. Fresh peach and nectarine on the nose. Broad and dusty on the attack, offering terrific density to its yellow stone fruit and spice flavors. Still freshened by some unabsorbed gas; Alexandre Bachelet noted that the 2013s have not been sulfured since the harvest. Finishes tactile and very long. Strong potential here, and riper than the Hameau de Blagny.

91-93 points

2013 Batard-Montrachet

Pale green-yellow color. Ripe aromas of apple, pineapple and clove, plus a youthful whiff of banana. Sweet, powerful and densely packed but not at all heavy. The wine's creamy texture is nicely supported by a firm, integrated spine of acidity and strong underlying minerality. Finishes horizontal and long, with a touch of phenolic character accenting the wine's grip. This too will need time in bottle to gain in complexity. The Bachelet brothers are now vinifying entirely with wild yeasts.

92-94 points