

Domaine Bachelet-Monnot

Puligny-Montrachet



“Two thousand fourteen is a classic vintage in the positive sense of the word,” said Marc Bachelet. “The wines have great texture and balance and plenty of dry extract, and they finish very dry. They’re better balanced than the 2012s, which were from a tiny crop and were harder to vinify. Two thousand fourteen is our best vintage yet, along with 2010.”

Stephen Tanzer, Vinous Media, September 2016

The following notes are from Stephen Tanzer, Vinous Media, September 2016.

2014 Saint-Aubin en Remilly 1er Cru

Fresh, highly nuanced nose combines yellow peach, spices, flowers and lichee complicated by a leesy quality and a slightly grilled note. A mineral bath on the palate but with a generous texture to its lemon and floral flavors.

90 points

2014 Chassagne-Montrachet

An aroma of lemon is complicated by yellow and white flowers. Concentrated, juicy and classic, with its flavors of white peach and flowers conveying an irresistibly sappy, gulpable quality. Classic fresh Chassagne with real grip and length.

91 points

2014 Puligny-Montrachet

Bright lemon-yellow color. Lemon and mineral aromas convey a light touch. Silky, suave and fully ripe; a bit sweeter than the village Chassagne but still quite classic. Best today on the building back half, where salty mineral and menthol flavors stain the palate and linger impressively.

91 points

2014 Puligny-Montrachet 1er Cru Les Folatières 1er Cru

Bright lemon-yellow. Tight, high-pitched aromas and flavors of lemon, white flowers and minerals. Boasts terrific cut and energy, with a firm acid spine giving this wine a sappy, 2010-like palate feel. Not especially fleshy but boasts outstanding material and dry extract. Finishes classically dry and lemony, with excellent grip. Alexandre says he plans to wait two years before broaching his 2014s, so it's possible that my projected peak drinking planes are overoptimistic, but these wines appear to have the balance for a leisurely evolution in bottle.

92+ points

2014 Puligny-Montrachet 1er Cru Les Referts

Healthy medium yellow. The ripest 2014 on the nose to this point: yellow peach, spices, butter and hazelnut. Fatter by far than the Meursault Clos du Cromin, offering lovely sweetness and concentration of yellow fruits. These 50-year-old millerandé vines on SO4 rootstock produced very small berries with strong acidity in 2014, noted Alexandre Bachelet. Finishes with superb salinity and thrust.

92 points

2014 Batard-Montrachet

(13.1% alcohol): Very subtle, pure aromas of white peach, hawthorn and white pepper are complemented by a nutty nuance. Thick but racy on entry, then highly concentrated and sharply delineated but very backward, conveying a powerful impression of dry extract. Less fruity than the Folatières but powerful, bone-dry and classic--and built to age.

93+ points