



CHÂTEAU des BACHELARDS
Comtesse de Vazeilles



FLEURIE 2015

According to Blaise Pascal (1623-1662), at times, things *"are so fine and so numerous that a very delicate and very clear sense is needed to perceive them"*.

The terroir of Fleurie is a blend of several plots located on the very old, fine-grained, pink granite source rock, which imparts considerable subtlety to the wine. Very well balanced, its silky tannic structure is full of finesse and with great length.

This wine is distinguished by its subtlety and complexity allowing it to be enjoyed even while young, without preventing it from ageing gracefully. Our estate is planted with a large majority of very old vines, giving us top-quality vine stocks.

To preserve the magnificent heritage of old vines dating back to the very first replantation of Riparia Gloire and Vialla after phylloxera, a conservatory of vine varieties was set up in the Château.

APELLATION: Fleurie AOP

ALCOHOL CONTENT: 13.5 %

VITICULTURE: Certified organic by Ecocert and certified biodynamic by Demeter, preserving its incomparable naturalness. Manual harvesting of fruit at optimal maturity. Very low yields of around 25 hl/ha.

VINIFICATION AND AGING: Manual harvesting in 16 kg crates, reception of the harvest using gravity, total destemming, vinification in a roughly-finished concrete vessel, and maturing for 20 months in casks and in "demi-muids" (500-litre capacity barrels) in order to preserve both its freshness and reinforce its substance. Solely indigenous yeasts, no carbonic nor semi-carbonic maceration, and no thermo-vinification. No purchasing of grapes.

GREENWOOD

FINE WINE

Est. 1997

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TASTING:

- **Colour:** Deep, bright garnet.
- **Nose:** Intense iris, violet and peonies flower notes blended with black fruits that gain in depth upon aeration.
- **Palate:** The wine is floral with an exquisite elegance. It is mellow and dense with a firm attack and a beautifully long finish. The tannins are extremely fine and the overall experience is airy without the slightest hint of rusticity.
- **A wine for laying down**, already pleasant but at its optimum in four years. Cellaring potential of around 20 years.

RECOGNITION: *Fleurie offers a more slender rather than tannic framework; its barely-there mouthfeel and pleasant freshness derived from a touch of graphite brings this wine to life. This wine is build with attractive fruit and elegant wooded undertones that are not overpowering.* 17/20 in the RVF Guide des Meilleurs Vins de France Guide 2018 from Olivier Poussier, World's Best Sommelier winner.

Château des Bachelards has one out of three possible stars in the RVF Guide, placing it among the top 200 wine-growing estates in France.

95/100 on BlindTaste 34, *"An exceptional wine, we can only thank Alexandra de Vazeilles for the rare pleasure this timeless vintage has given us. A level of wine never seen before in the Fleurie appellation"*.

Ranked 1st out of 465 Beaujolais wines tasted by Dr Ulrich Sautter from the Falstaff magazine.

Ranked 1st out of 425 Beaujolais wines tasted by Bill Nanson from the Burgundy Report.

Vinous, today the biggest global publication on wine (Antonio Galloni ex Wine Advocate and Tanzer), has just published all of its Beaujolais tastings. Château des Bachelards obtains the highest possible score for all of its wines, the very highest going to its Fleurie, in particular the 2014 and 2015 vintages (the others are still undergoing maturation). Josh Reynolds added:

"Based on the powerful yet graceful and balanced 2015s and equally fine but unfinished 2016s that Mme de Vazeilles showed me, I'd place this estate among the top Beaujolais producers today." With 94/100, this is also the best score from among all Beaujolais wine producers. By smashing the glass ceiling of no greater than 93, we take the lead in the renaissance of "grands vins" wines that the region made over the course of a thousand years up until the end of the 1970s.

FORMATS: Bottles and magnums

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