

FRANCINE BACHELIER

CHABLIS “HOMMAGE”



Francine Bachelier and her husband, Olivier Savary, own a small, highly-regarded estate in Maligny, which lies at the northern edge of the slope of the Grand Cru Chablis vineyards. Olivier markets his wines as Domaine Savary while Francine makes limited selections in the cellar for the wines of her own label. While they own vines in two Premier Crus, the great “Fourchaume” and the “Vaillons,” the specialty here is top-quality Chablis Village. Among their offerings is the very limited Chablis Village “Hommage.” A special bottling dedicated to Francine’s father, Raymond Bachelier, who runs the Bachelier family domaine in Villy-en-Auxois.

The grapes for this wine are sourced from 55-yr-old vines on hillside vineyards in Villy. Here the soil has an abundance of ancient fossilized oyster shells known as Exogyra Virgula. The effect is a mineral-driven wine with notes of iodine. Dense planting of the old vines lends greater concentration to the wine. Francine Bachelier Chablis “Hommage” is a traditional, un-oaked Chablis that aptly reflects the unique terroir of Villy. The vineyards are rated High Environmental Value (HVE) by the French government for their environmentally friendly practices.

Region:	Burgundy
Appellation:	Chablis
Owner:	Olivier Savary and Francine Bachelier
Established:	1883
Farming Practices:	Sustainable and HVE
Soil:	Limestone and clay
Vineyard:	1.6 hectares
Varietal:	100% Chardonnay
Avg Age of Vines:	55 years
Yield/Hectare:	40 hl/ha Avg
Production:	7,000 Bottles

Vinification and Élevage: Upon harvesting, grapes are gently pressed and allowed to settle. Fermentation and aging take place in stainless steel tank for greater expression of the ripe fruit and saline character of the wine.

Tasting Notes: Francine Bachelier Chablis “Hommage” offers an engaging combination of rich fruit – notes of pear and yellow apple – with a distinct mineral backbone. This is classic Chablis with ample fruit, roundness and a long, mineral finish.

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