

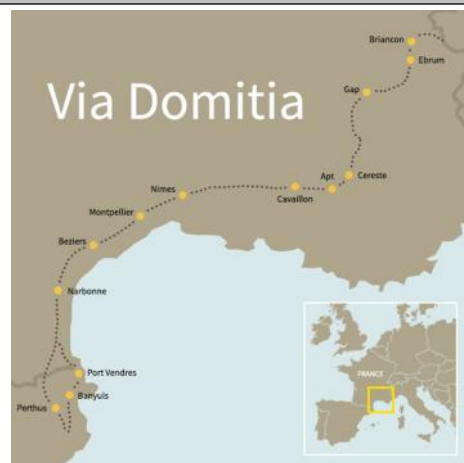
HB Wine Merchants presents wines from: **Domaine de Bachellery**



FRANCE

## Domaine de Bachellery Baccalarius

IGP Pays d'Oc



### Brand Highlights

- Oak aged Grenache with a touch of Syrah
- Domaine de Bachellery dates back to the Middle Ages and is located along the ancient Via Domitia in the Béziers area of the Languedoc region
- Since the early 1980's, the domaine has been owned & operated by the Julien family, fifth generation winegrowers from France

### The Estate

The Domaine of Bachellery is a very old estate, and spreads along the ancient Via Domitia, facing the Mediterranean Sea. It was a church property until the French Revolution, and later on, was sold to private families. Béziers is one of the winemaking towns in the Languedoc region where ancient terroir of clay and chalk hills define the land. This area is one of the driest in the region, and is exposed to winds of different origins, some very violent and some carrying stormy rainfalls. In the early 1980's, the domaine was purchased by the JULIEN family, and for over two decades, they have planted over twenty different grape varieties in the vineyards. This diversity makes the Bachellery vineyards a French peculiarity!

### Wine Making

Baccalarius is made using traditional vinification methods. Particular attention is paid to the harvest, carried out when optimal grape ripening occurs and grapes are fully mature, to deliver the highest quality fruit to the winery. The bunches are totally destalked and macerated in stainless steel tanks for five weeks at a low temperature to extract color and aromas with a minimum of tannins. Fermentation begins and is carefully monitored and controlled with temperature. The free-run juice and press wines are kept separately and sometimes partly or totally blended, according to the vintage aromatics and gustatory expression. Racked and vat aged in oak barrels for 12-18 months.

### Tasting Notes

A beautiful, bright ruby-red color. On the nose, pleasant aromas of strawberry, red apple, cloves, sweet spice & floral notes of peony. The palate is elegant, full, rich and smooth with supple texture and silky tannins, leading to a slightly woody and peppery finish. Pair with grilled meats, tuna carpaccio, goat cheese or a decadent chocolate dessert. Fireplace not included, but recommended!

### Press



### Product Specifications

- Available in: 750mL w/natural cork
- UPC: 8 75734 00208 4
- SCC: 137 60003 23066 1
- Case (in.):
- Sustainability farmed—Vegan friendly