



BAETTIG

Chardonnay Los Primos

For followers and fans of South American wines, Francisco Baettig will be quite familiar. After graduation from the University of Bordeaux in 2002, he began working at Viña Errázuriz, where he instituted various changes in the vineyards and cellar to make it one of the premier estates in Chile. The range from this estate is remarkably diverse, and many of the projects he created there and at Viñedos Chadwick were groundbreaking for their time, most notably the Las Pizaras Pinot Noir and Chardonnay. Now no summary of the best of South American wine or most talented winemakers is published that doesn't include the name Francisco Baettig.

If the name Baettig doesn't sound typically Spanish, then you would be correct as Francisco's ancestors are, in fact, Swiss. In the late 19th century, the Baettigs settled in Malleco, a province in Chile 600 km south of Santiago. While Francisco has spent much of his career further north, his pursuit of balance, freshness, and elegance with Chardonnay and Pinot Noir made him wonder if his birthplace might be better suited for these varieties. So, he returned home, rather than simply moving close to the ocean like so many others. In 2013, along with the assistance of his cousin Carlos de Carlos, Francisco Baettig began planting Viñedo Los Suizos, and Vinos Baettig was born. Today there are 9 hectares of Pinot Noir and 6.4 hectares of Chardonnay planted as Viñedo Los Suizos. Farming is manual and without any chemical inputs, and the harvest is conducted by hand. Despite the size, production remains limited as Francisco sells a portion of his fruit to some of the top names in Chile. Fermentations are all indigenous, and the wines are aged entirely in French oak barrels.

Francisco Baettig's goal with his Los Primos Chardonnay is a strict selection of fruit with the most delicate and ethereal expression. To achieve this, Francisco utilizes Chardonnay from the Triángulo (0.4 hectares) and Llaima (3 hectares) parcels.

ORIGIN

Chile

APPELLATION

Traiguén

SOIL

Red clay-loam, volcanic

AGE OF VINES

Vineyard planted in 2013

ELEVATION

250 meters

VARIETIES

Chardonnay

FARMING

Sustainable

FERMENTATION

Hand harvested, whole cluster pressing, 24-hour settling, natural yeast fermentation in French oak barrels

AGING

16 months in 400L French oak barrels, 38% new

ACCOLADES

98 – 2022 Chardonnay Los Primos – James Suckling

97 – 2022 Chardonnay Los Primos – Vinous Media

98 – 2021 Chardonnay Los Primos – Wine Advocate

