



PRODUCER PROFILE

Estate owned by: Lucie and Marc-Antoin Blain
Winemaker: Marc-Antoin Blain
Total acreage under vine: 14
Estate founded: 2014
Winery production: 6,650 Bottles
Region: Burgundy
Country: France

Domaine Blain Côte de Brouilly Les Jumeaux 2016

WINE DESCRIPTION

Domaine Blain was founded in 2014 when siblings Lucie and Marc-Antoin Blain acquired 14 acres of vineyards planted with old vines on the slopes of Mont Brouilly in Beaujolais. Marc-Antoin maintains the vineyards and vinifies the wine while Lucie runs the business. Vinification occurs in Chassagne-Montrachet.

Marc-Antoin and Lucie own vineyards in the southernmost crus of Brouilly and Côte de Brouilly. Brouilly is the largest cru and gives soft and fruity wines, while Côte de Brouilly is a volcanic slope that offers more structured wines. Vines are Gobelet trained in the traditional and average vine age is over 50 years old.

Côte de Brouilly Les Jumeaux ("the twins") is from 3.7 acres of vines planted in 1954, 1956, and 1996 in the climat of Pont des Samsons. The vineyard sits midway up the slope of Mont Brouilly where they grow in a unique soil of blue granite, pink clay, and sand (reminiscent of the Morgon appellation). Marc-Antoin uses up to 30% whole bunches with "Burgundian" fermentation for 20 days then aged in large wooden tanks ten months.

TASTING NOTES

Les Jumeaux is Marc-Antoin's favorite of his three Beaujolais wines. He said, "It is attractive when young but has potential to age." Les Jumeaux has more power, structure, and length than the Pierre Bleue, yet is very gentle and velvety.

FOOD PAIRING

Gamay has low tannins and refreshing acidity, making it an ideal red wine partner with dark fish such as grilled salmon or tuna. It can also be an excellent contrast to foods that are oily, fatty, or high in salt, such as saucisson sec or roasted meat. It is at home with classic bistro fare such as roast chicken or steak frites.

VINEYARD & PRODUCTION INFO

Bottles produced of this wine: 6,650

WINEMAKING & AGING

Varietal composition:	100% Gamay
Fining agent:	Vegan
Size of aging container:	5,000 Liters
Type of oak:	French
Length of aging before bottling:	10 months
Total SO ₂ :	28 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.5
Residual sugar:	0.3 g/L
Acidity:	5.8 g/L