



PRODUCER PROFILE

Estate owned by: Jean-Marc Blain and
Claudine Gagnard
Winemaker: Jean-Marc Blain
Total acreage under vine: 21
Estate founded: 1980
Region: Burgundy
Country: France

Blain-Gagnard Chassagne-Montrachet Blanc 2015

WINE DESCRIPTION

Domaine Blain-Gagnard was formed in 1980 when Jean-Marc Blain married Claudine Gagnard, youngest daughter of Jacques and Marie-Josèphe Gagnard of Domaine Gagnard-Delagrangé. The couple runs this venerable domaine with the help of their son Marc-Antoine. They now control 20.5 acres of vines in Chassagne-Montrachet, including holdings in three grands crus: Le Montrachet, Bâtard-Montrachet, and Criots-Bâtard-Montrachet.

Chassagne-Montrachet lies towards the southern end of the Côte de Beaune and is famous for its white wines, although half of its total plantings are in red. In addition to the Grand Crus, Blain-Gagnard's holdings in Chassagne-Montrachet include two red premier crus and four white premier crus along with small holdings in Volnay and Pommard. The vineyards are farmed by *lutte raisonnée* ("reasoned struggle").

Blain-Gagnard produces classic Chassagne-Montrachet from vines planted between 1932 and 2004. The wine is aged in 10-20% new Burgundian piece.

TASTING NOTES

The white wines of Chassagne-Montrachet can resemble those of its neighbor, Puligny. Both are tense with acidity although Chassagne can sometimes be a little softer and broader. Both show crisp apple and citrus flavors, but some Chassagnes surprise with an unexpected red fruit note.

FOOD PAIRING

White Burgundy, with its rich texture and toasted flavors, pairs well with white fish and shellfish, and its naturally high acidity can counterbalance cream-based sauces. Oak-aging lends itself well to grilled fish, starches, butter, and toasted nuts.

VINEYARD & PRODUCTION INFO

Vineyard size: 3

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Fining agent:	Vegan
Type of oak:	French
Length of aging before bottling:	11 months
Total SO ₂ :	69 mg/L

ANALYTICAL DATA

Alcohol:	13.2%
Residual sugar:	1.5 g/L
Acidity:	5.5 g/L
Dry extract:	17.7 g/L