



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 Rouge Premier Cru 2017

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 grand 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. Farming is by *lutte raisonnée* ("reasoned struggle").

In the not-too-distant past, Chassagne-Montrachet produced much more red wine than white, and today, the village still produces around 50% red wine. Chassagne-Montrachet 1er Cru is a blend of two top red wine climats: Morgeot and Clos-Saint-Jean where heavier soils and excellent exposure offer excellent terroir for Pinot Noir.

TASTING NOTES

Chassagne-Montrachet 1er Cru (rouge) is wine with weight, richness, and structure thanks to old vines and excellent terroir. It has a deep and complex nose with notes of pepper, earth, cassis, and red and dark berries, with fine tannins and purity of fruit thanks to aging in neutral oak barrels.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard name:	Morgeot and Clos-Saint-Jean
Soil composition:	Calcareous and Clay

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fining agent:	Vegan
Type of aging container:	Pièce
Type of oak:	French