



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 Caillerets 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 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").

Les Caillerets is located at the southern end of the village and sits above Les Champs Gain at an elevation between 250 and 280 meters. The name "Caillerets" refers to the chalky soil found here which contributes to the elegance and finesse typical of wines from this site, and is from vines planted between 1954 and 1987.

TASTING NOTES

Old vines contribute density and concentration to this white premier cru that is otherwise known for its elegance. It has aromas and flavors of yellow apples, white peach and with firm acidity and layered minerality. Aging in 30% new Burgundian pièce brings notes of vanilla and toast.

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

Soil composition: Calcareous

WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Type of aging container: Barrels
Type of oak: French
Total SO₂: 84 mg/L

ANALYTICAL DATA

Alcohol: 13.4%
Residual sugar: 0.6 g/L
Acidity: 5.5 g/L