



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 Morgeot Rouge 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").

In the not-too-distant past, Chassagne-Montrachet produced much more red wine than white. Today, the village still produces around 50% red wine with Morgeot premier cru being one of its best red wine vineyards. Heavier soils and excellent exposure make this an outstanding climat for Pinot Noir.

TASTING NOTES

Morgeot premier cru rouge is a wine with weight, richness, and structure thanks to old vines planted between 1949 and 1991. It has a deep and complex nose with notes of pepper, earth, cassis, and red and dark berries, with fine tannins and great 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.

WINEMAKING & AGING

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| Varietal composition: | 100% Pinot Noir |
| Fermentation container: | Barrels |
| Fining agent: | Vegan |
| Type of oak: | French |
| Length of aging before bottling: | 11 months |
| Total SO ₂ : | 45 mg/L |

ANALYTICAL DATA

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| Alcohol: | 13.3% |
| Residual sugar: | 1.4 g/L |
| Acidity: | 5.5 g/L |
| Dry extract: | 25.5 g/L |