



## 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 Le Montrachet 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 Cru, 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 1999, Claudine and Jean-Marc received a 13-row parcel (0.2 acres) of Le Montrachet from Claudine's father, Jacques Gagnard. From the 2000 vintage on, Le Montrachet from this parcel is made at and bottled as Domaine Blain-Gagnard. Only one or two barrels of this wine are produced each vintage, from vines planted in 1934.

### TASTING NOTES

Montrachet is Chardonnay at its most perfect with all of its components in perfect balance. Montrachet has power, concentration, and firm structure and is destined for long aging. Montrachet also has more weight and richness than the other Grand Cru and yet is somehow also the most finessed. It is shared almost evenly between the two villages of Puligny and Chassagne and may be labeled "Le Montrachet" in Chassagne and simply "Montrachet" in Puligny.

### 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 name:	Le Montrachet
Vineyard size:	< 1
Average Wine Age:	40 years

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barrels
Fining agent:	Vegan
Type of oak:	French
Length of bottle aging:	11 months
Total SO <sub>2</sub> :	63 mg/L

### ANALYTICAL DATA

Alcohol:	13.3%
Residual sugar:	1.5 g/L
Acidity:	5 g/L
Dry extract:	19 g/L