



GAGNARD-DELAGRANGE



PRODUCER PROFILE

Estate owned by: Marie-Josèphe Gagnard
Winemaker: Marc-Antonin Blain
Total acreage under vine: 7
Estate founded: 1959
Winery production: 1,500 Bottles
Region: Burgundy
Country: France

Gagnard-Delagrange Chassagne-Montrachet Blanc 2017

WINE DESCRIPTION

Domaine Gagnard-Delagrange was created in 1959 with the marriage of Jacques Gagnard to Marie-Josèphe Delagrange. After the death of Jacques in 2009, Marie-Josèphe runs the domaine with the help of their grandson, Marc-Antonin Blain. Marc-Antonin worked in the cellar alongside Jacques for three years and learned the traditional style that Gagnard-Delagrange is known for.

Most of the vineyards of Gagnard-Delagrange have been handed down to their two daughters. The domaine, however, retains 7.4 acres of premier crus in Chassagne-Montrachet as well as two small parcels that Marie-Josèphe tends herself: Chassagne Village and a small vineyard of Passetoutgrain called Les Farges.

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. The wines from this village benefit from ideal exposure and limestone soils.

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

Bottles produced of this wine: 1,500

WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Finning agent: None
Type of aging container: Pièce
Size of aging container: 228 Liters
Age of aging container: 20% New
Type of oak: French
Total SO₂: 71 mg/L

ANALYTICAL DATA

Alcohol: 12.9%
pH level: 3.5
Residual sugar: 0.3 g/L
Acidity: 3.4 g/L