



GAGNARD-DELAGRANGE



PRODUCER PROFILE

Estate owned by: Marie-Josèphe Gagnard
Winemaker: Marc-Antonin Blain
Total acreage under vine: 7
Estate founded: 1959
Region: Burgundy
Country: France

Gagnard-Delagrance La Boudriotte 2014

WINE DESCRIPTION

Domaine Gagnard-Delagrance was created in 1959 with the marriage of Jacques Gagnard to Marie-Josèphe Delagrance. 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-Delagrance is known for.

Most of the vineyards of Gagnard-Delagrance 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 La Boudriotte 1er Cru is located on the grounds of the Morgeot Abbey and is technically a subsection of Morgeot. Boudriotte itself is made up of six individual lieux-dits, all of which may also be bottled as Morgeot 1er Cru. Gagnard-Delagrance makes nine barrels of La Boudriotte, blending from old vines in three different sections of this gently sloping, east-facing vineyard.

TASTING NOTES

Like Morgeot, La Boudriotte can have weight, depth, and richness, but is typically a bit more finessed. Aromas and flavors of yellow apples, lemons, and minerals are accompanied by notes of vanilla and toast thanks to aging in 20% new Burgundian pièce.

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.

WINEMAKING & AGING

Varietal composition: 100% Chardonnay

