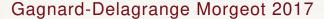




PRODUCER PROFILE

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



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.

Morgeot was first planted to vines by the Cistercian monks in the Middle Ages. Gagnard-Delagrange's grapes come from a small hill with shallow soils, just past the Morgeot Abbey. This parcel was a wedding present from Marie-Josèphe Delagrange's parents when she married Jacques Gagnard. Only six barrels are produced.

TASTING NOTES

Morgeot is a white wine of volume, richness, and texture with aromas and flavors of ripe yellow apple, peach, and lemon. Occasionally, one finds a note of red fruit in Morgeot such as red apple or berry. Aging in partial 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

Bottles produced of this wine: 1,500

WINEMAKING & AGING

Varietal composition:

Fining agent:

Type of aging container:

Size of aging container:

Age of aging container:

Type of oak:

Type of oak:

Total SO2:

100% Chardonnay

Bentonite

Pièce

228 Liters

20% New

French

71 mg/L

ANALYTICAL DATA

Alcohol: 13.3% pH level: 3.4 Residual sugar: 1 g/L Acidity: 3.6 g/L

