



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-Delagrange Chassagne-Montrachet Rouge 2016

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 Premier Cru is the only red wine produced at Gagnard-Delagrange. The wine takes its structure from grapes grown in Morgeot and its elegance from those grown in Clos Saint-Jean. It is completely destemmed and aged in used oak barrels for 15 months before bottling. Only four barrels are produced.

TASTING NOTES

Chassagne-Montrachet rouge can have some of the same characteristics found in the red wines of the Côte de Nuits. Also, they can have some of the same tannins and earthiness found in Nuits-Saint-Georges and the premier crus, and can occasionally rival the complexity and longevity found in more famous red wine villages.

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

Varietal composition:	100% Pinot Noir
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	15 Months