



PRODUCER PROFILE

Estate owned by: Jean-Marc Blain and
 Claudine Gagnard
 Winemaker: Jean-Marc Blain
 Total acreage under vine: 21
 Estate founded: 1980
 Winery production: 1.919 Bottles
 Region: Burgundy
 Country: France

Blain-Gagnard Bâtard-Montrachet 2021

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-Delagrange. The couple runs this venerable domaine with the help of their son Marc-Antoinin. 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").

Bâtard-Montrachet is shared almost evenly between the two villages of Puligny and Chassagne. It is the largest of the area's five Grand Crus with the upper section closest to Montrachet sharing similar soil and exposure. The Blain-Gagnard wine comes from three vineyard plots totaling 1.1 acres, and is from vines planted between 1939 and 1986.

TASTING NOTES

A great Bâtard-Montrachet is a wine of volume, weight, and power with rich honeyed flavors, broad texture, and with an intensity of fruit and minerals. It is sometimes compared to the powerful wines of Corton-Charlemagne but Bâtard-Montrachet always has more tautness and tension, making a great wine for cellaring ten years or more.

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

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|--------------------------------|---|
| Vineyard name: | Bâtard-Montrachet |
| Vineyard size: | 1 |
| Soil composition: | A deep limestone/clay soil with "terres rouges" |
| Bottles produced of this wine: | 1.919 |
| Average Wine Age: | a mix of 25, 40 and 50-year-old vines |

WINEMAKING & AGING

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|----------------------------------|-----------------|
| Varietal composition: | 100% Chardonnay |
| Fermentation container: | Barrels |
| Fining agent: | Vegan |
| Type of oak: | French |
| Length of aging before bottling: | 11 months |
| Total SO ₂ : | 78 mg/L |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13.1% |
| pH level: | 3.32 |
| Residual sugar: | <2 g/L |
| Acidity: | 3.8 g/L |
| Dry extract: | 19.8 g/L |