



## PRODUCER PROFILE

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

## Pommard 2015

### 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-Delagrangé. The couple runs this venerable domaine with the help of their son Marc-Antonin. 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 Crus, 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").

Pommard comes from just 1 acre of two village-level climats that lie on the Volnay side of the village: La Croix Planet and Les Combes Dessous. Average vine age is 35 to 45 years old. The wine is aged for 18 months in used Burgundian pièce.

### TASTING NOTES

Pommard is a wine of fullness and sturdiness, especially when compared to the finessed and perfumed wines found in the neighboring village of Volnay. This Pommard shows the density typical of old vines but with pretty aromatics of flowers and herbs thanks to the vineyards' proximity to Volnay.

### 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.

### VINEYARD & PRODUCTION INFO

Production area/appellation: Côte de Beaune  
Average Vine Age: 35 - 45 years old

### WINEMAKING & AGING

Varietal composition: 100% Pinot Noir  
Fermentation container: Barrels  
Fining agent: Vegan  
Type of oak: French  
Length of aging before bottling: 18 months

### ANALYTICAL DATA

Alcohol: 13.3 %  
Residual sugar: 1.4 g/L  
Acidity: 5.5 g/L  
Dry extract: 25.8 g/L  
Total SO<sub>2</sub>: 49.0 mg/L

