



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

Volnay Les Pitures 1er Cru 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-Delagrè. The couple runs this venerable domaine with the help of their son Marc-Antoine. 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.

ABOUT THE VINEYARD

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").

WINE PRODUCTION

Volnay Les Pitures 1er Cru is sits at the top of the hill between Clos des Ducs and Champans, two well-known premier crus thanks to the Marquis d'Angerville who owns and produces both. The marly limestone at the top of this hill is different from the rock at the bottom which is hard limestone. The soil gives a more robust Volnays, more Pommard in character.

TASTING NOTES

Volnay is often described as silky and elegant but the wines can vary in style depending on the soil and elevation of the vineyard. They have a high percentage of limestone and show classic Volnay character of perfume and finesse. Les Pitures is robust and opulent with violet, plum, earth and a subtle spiciness. Aged in neutral oak barrels.

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
Vineyard name:	Pitures
Soil composition:	Calcareous

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Barrels
Fining agent:	Vegan
Type of oak:	French
Length of aging before bottling:	11 months

ANALYTICAL DATA

Alcohol:	13.7 %
Residual sugar:	1.2 g/L
Acidity:	5.1 g/L
Dry extract:	26.3 g/L
Total SO ₂ :	51.0 mg/L

