



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

Criots-Bâtard-Montrachet 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

Criots-Bâtard-Montrachet comprises the two villages which are the smallest of the Grand Cru in Chassagne and Puligny-Montrachet with just 3.9 acres. The vineyard is located entirely within the commune of Chassagne-Montrachet and sits directly south of Bâtard-Montrachet. Criots is one of the smallest appellations in France and there are only a handful of producers who bottle it.

TASTING NOTES

It's easy to assume that Criots would have the same richness and weight as Bâtard, its next-door neighbor. In fact, Criots is the most delicate of the five Grand Cru in the vicinity. The wines are more about perfume and delicacy with fine structure and intense minerality, and is from vines planted between 1929 and 1979.

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

Production area/appellation:	Côte de Beaune
Vineyard name:	Criots-Bâtard-Montrachet
Vineyard size:	< 1 acres
Soil composition:	limestone and clay with lots of small pebbles
Exposure:	Southern
Average Vine Age:	a mix of 30, 40 and 60-year-old vines

WINEMAKING & AGING

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

ANALYTICAL DATA

Alcohol:	13.4 %
Residual sugar:	1.5 g/L
Acidity:	5.1 g/L
Dry extract:	19.3 g/L
Total SO ₂ :	70.0 mg/L

