



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

Chassagne-Montrachet Caillerets 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-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.

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 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").

WINE PRODUCTION

Les Caillerets is located at the southern end of the village and sits above Les Champs Gain at an elevation between 250 and 280 meters. The name "Caillerets" refers to the chalky soil found here which contributes to the elegance and finesse typical of wines from this site, and is from vines planted between 1954 and 1987.

TASTING NOTES

Old vines contribute density and concentration to this white premier cru that is otherwise known for its elegance. It has aromas and flavors of yellow apples, white peach and with firm acidity and layered minerality. Aging in 30% new Burgundian *pièce* brings notes of vanilla and toast.

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:	Les Caillerets
Vineyard size:	1 acres
Soil composition:	The soil is clay and limestone and at the bottom of the parcel it is more "terres blanches" which gives the wine finesse. On top the soils has more marl, giving the wine more structure.
Elevation:	820 to 918 feet
Average Vine Age:	10 and 50-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:	18.0 g/L
Total SO ₂ :	74.0 mg/L

