



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 Morgeot 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

In the not-too-distant past, Chassagne-Montrachet produced much more red wine than white. Today, the village still produces around 50% red wine and Morgeot continues to be a very fine source for red Burgundy. White wines from the heavier soils of Morgeot tend to be rich, weighty, and generous with fruit, a premier cru that can be enjoyed young.

TASTING NOTES

Morgeot is a white wine of volume, richness, and texture with aromas and flavors of ripe yellow apple, peach, and lemon. Occasionally, one finds a note of red fruit in Morgeot such as red apple or berry. 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:	Morgeot
Vineyard size:	2 acres
Soil composition:	clay, red clay and less pebbles
Average Vine Age:	8, 10 and 40-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:	13.8 %
Residual sugar:	2.0 g/L
Acidity:	5.6 g/L
Dry extract:	19.6 g/L
Total SO ₂ :	72.0 mg/L

