



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 La Boudriotte 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

Chassagne-Montrachet La Boudriotte 1er Cru is located on the grounds of the Morgeot Abbey and is technically a subsection of Morgeot. Boudriotte itself is made up of six individual lieux-dits, all of which may also be bottled as Morgeot 1er Cru. The vineyard lies on a gentle slope of gravel, clay, and limestone, from vines planted between 1932 and 1969.

TASTING NOTES

Like Morgeot, La Boudriotte can have weight, depth, and richness, but is typically a bit more finessed. Aromas and flavors of yellow apples, lemons, and minerals are accompanied by notes of vanilla and toast thanks to aging in 30% new Burgundian pièce.

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 size:	2 acres
Soil composition:	Clay and limestone with "terres blanches" dominated by limestone – the bedrock is very close to the surface of the soil
Average Vine Age:	40 years

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:	13.2 %
Residual sugar:	1.6 g/L
Acidity:	5.2 g/L
Dry extract:	17.7 g/L
Total SO ₂ :	71.0 mg/L

