



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 Clos Saint-Jean 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-Delagrangé. 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

Chassagne-Montrachet Clos Saint-Jean 1er Cru is located above the village of Chassagne and just beneath a large limestone quarry making for a charming vineyard with a good view of the village below. This was once an important source for red wine but today Pinot Noir accounts for only a small portion of the vineyard.

TASTING NOTES

Clos Saint-Jean shows aromas and flavors of ripe yellow apple, peach, and lemon. One expects Clos Saint-Jean to be tense and high in acidity given its position on the hill, but it is often quite rich and broad instead. 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:	Clos Saint-Jean
Vineyard size:	< 1 acres
Soil composition:	Clay and limestone, "terres rouges" with a lot of small pebbles
Average Vine Age:	20 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:	13.3 %
Residual sugar:	1.4 g/L
Acidity:	5.1 g/L

