



## 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 (Rouge) 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 rouge can have some of the same characteristics found in the red wines of the Côte de Nuits. They can have some of the same tannins and earthiness found in Nuits-Saint-Georges and the premier crus especially can occasionally rival the complexity and longevity found in more famous red wine villages.

### TASTING NOTES

Domaine Blain-Gagnard is well-known as an excellent source for Chassagne-Montrachet rouge. Old vines (with some plantings dating back to 1932) give depth and concentration while aging in old barrels allows the appellation to speak clearly. This is classic Chassagne-Montrachet rouge with earthy "sauvage" flavors and a dark fruit profile.

### FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Barrels
Fining agent:	Vegan
Type of oak:	French
Length of bottle aging:	11 months

### ANALYTICAL DATA

Alcohol:	13.0 %
Residual sugar:	1.2 g/L
Acidity:	5.5 g/L
Dry extract:	25.0 g/L
Total SO <sub>2</sub> :	61.0 mg/L

