



PRODUCER PROFILE

Estate owned by: Lucie and Marc-Antoinin Blain
Winemaker: Marc-Antoinin Blain
Total acreage under vine: 14
Estate founded: 2014
Region: Burgundy
Country: France

Côte de Brouilly Pierre Bleue 2014

WINE DESCRIPTION

Domaine Blain was founded in 2014 when siblings Lucie and Marc-Antoinin Blain acquired 14 acres of vineyards planted with old vines on the slopes of Mont Brouilly in Beaujolais. Marc-Antoinin maintains the vineyards and vinifies the wine while Lucie runs the business. The wines are vinified in Chassagne-Montrachet.

Marc-Antoinin and Lucie own vineyards in the southernmost crus of Brouilly and Côte de Brouilly. Brouilly is the largest cru and gives soft and fruity wines, while Côte de Brouilly is a volcanic slope that gives more structured wines. Vines are trained in the traditional Gobelet and average vine age is over 50 years old.

Côte de Brouilly Pierre Bleue is a cuvée coming from 9 acres of vines planted in 1954, 1956, and 1996. The name refers to blue-green granite (known as “corne verte”) that is rich in minerals. The Pierre Bleue cuvée was created to showcase the unique mineral specificity of this ancient volcanic soil.

TASTING NOTES

Marc-Antoinin describes this wine as “linear with a straight structure.” Northwest-facing vines bring tension to the wine while the meager soil provides a mineral backbone. The wine shows aromas and flavors of ripe red fruits such as strawberries and cherries, while a percentage of whole clusters add to the wine’s complexity.

FOOD PAIRING

Gamay has low tannins and refreshing acidity, making it an ideal red wine partner with dark fish such as grilled salmon or tuna. It can also be an excellent contrast to foods that are oily, fatty, or high in salt, such as saucisson sec or roasted meat. It is at home with classic bistro fare such as roast chicken or steak frites.

WINEMAKING & AGING

Varietal composition: 100% Gamay

