



## PRODUCER PROFILE

Estate owned by: Lucie and Marc-Antonin Blain

Winemaker: Marc-Antonin Blain

Total acreage under vine: 14

Estate founded: 2014

Region: Burgundy

Country: France

## Côte de Brouilly Pierre Bleue 2016

### WINE DESCRIPTION

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

Marc-Antonin 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 offers more structured wines. Vines are Gobelet trained, and the 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. Marc-Antonin uses up to 30% whole bunches with "Burgundian" fermentation for 20 days then aged in large wooden tanks ten months.

### TASTING NOTES

Marc-Antonin 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.

### VINEYARD & PRODUCTION INFO

Production area/appellation: Beaujolais  
Average Vine Age: 50 years

### WINEMAKING & AGING

Varietal composition: 100% Gamay  
Type of aging container: Barrels  
Size of aging container: 3,500 liters and 5,200 liters  
Type of oak: French  
Length of aging before bottling: 10 months