



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 Les Jumeaux 2015

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 Les Jumeaux ("the twins") is from 3.7 acres of vines planted in 1954, 1956, and 1996. The vines sit midway up the slope of Mont Brouilly where they grow in a unique soil of blue granite, pink clay, and sand (reminiscent of the Morgon appellation).

TASTING NOTES

Les Jumeaux is Marc-Antoinin's favorite of his three Beaujolais wines. He said, "It is attractive when young but has potential to age." Les Jumeaux has more power, structure, and length than the Pierre Bleue, yet is very gentle and velvety.

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

ANALYTICAL DATA

Alcohol:	13.9 %
Residual sugar:	2.6 g/L
Acidity:	4.8 g/L
Dry extract:	26.6 g/L
Total SO ₂ :	18.0 mg/L

