



Blagny



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Beaune region (Côte-d'Or).

This *appellation* includes **7 Premiers Crus Climats**.

The white wines carry the *appellation* MEURSAULT or the *appellation* PULIGNY-MONTRACHET depending on the location of the vineyard.

Producing communes : **Meursault, Puligny-Montrachet**.

The *appellation* BLAGNY and BLAGNY PREMIER CRU may be followed by the name of a specific *Climat*.

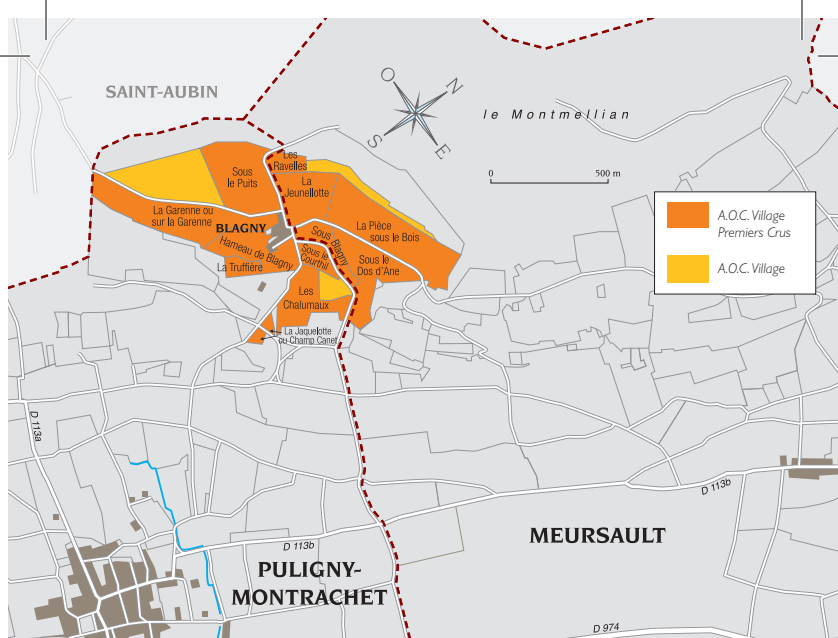
TASTING NOTES

The colour of the Blagny reds is a ruby/crimson deepening towards a purplish black-cherry hue that is reminiscent of twilight. The fruity nose exhibits the typically Burgundian scent spectrum of small red fruits (strawberry, gooseberry) or black fruits (blackcurrant, blackberry). With age, leather, pepper, cocoa, liquorice and musky scents evolve. Well and solidly built, this broad-shouldered wine needs some cellar time for its chewiness to melt a little. It has just the right amount of flesh to give it a good, lithe, and attractive body. Blagny is an island of red wine in a sea of whites.

SERVING SUGGESTIONS

Red: Blagny impresses with its balanced, four-sided structure. Its natural team-mates, therefore, are firm-fleshed roasts (beef or pork) with a touch of sweetness as well as poultry-based stews and superior offal. Its concentration of aromas makes it an ideal companion to spicy exotic dishes such as a good meat couscous or a chili con carne. It is also well-suited to strong cheeses such as Époisses, Ami du Chambertin, or farmhouse Munster.

Serving temperature: 14 to 16°C.



LOCATION

Nestled between the vineyards of Puligny-Montrachet and those of Meursault, the hamlet of Blagny enjoys one of the finest views of the *Côte de Beaune*. It grows red wines which carry the *appellation* BLAGNY or BLAGNY *PREMIER CRU*, with or without the name of the specific *Climat*, but its white wines belong to the PULIGNY-MONTRACHET or MEURSAULT *appellations*. These vineyards were being exploited as early as the 12th century by Cistercian monks from Maizières known as the « Montrachet fathers ». The official grant of AOC status dates from 1937.

The words *Côte de Beaune* may be added to the name of the Blagny *appellation*.

SOILS

At altitudes of 340 to 400 metres, this hillslope lies on marls overlain by limestone scree. Lower down are clay-limestone soils. There are observable differences between some of the *Premiers Crus* vineyards: Hameau de Blagny, for example, has rich, deep and pebbly soil while La Garenne is rockier and more south-facing.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds exclusively - *Pinot Noir*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 «ouvrees»

4.46 ha (including **4.10 ha** *Premier Cru*)

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles

168 hl (including **152 hl** *Premier Cru*)

* In 2018 ** 5 years average, 2014 – 2018

PREMIERS CRUS CLIMATS

Commune of Meursault : **La Pièce sous le Bois, Sous le Dos d'Ane, Sous Blagny, La Jeunellotte.**

Commune of Puligny-Montrachet : **Sous le Puits, La Garenne or sur la Garenne, Hameau de Blagny.**