

CHAPELLE DE BLAGNY

BLAGNY 1^{ER} CRU-SOUS LE DOS D'ÂNE

Story

The hamlet of Blagny is a Cistercian heritage site and even during the earlier gallo-roman period it is believed that the inhabitants cultivated vines. Today, Etienne de Brechard, like the seven previous generations of growers in the location, pursues the traditions of excellence. The 7 hectares of the estate are split into several appellations, all of them in 1^{er} Cru : Blagny, Meursault and Puligny-Montrachet.

Farming philosophy : Sustainable (HEV 3 since 2015) and in organic conversion since 2021.

Vineyard Information

Grape varieties : 100% Pinot Noir

Plot Size : 1 Ha (2,47 acres)

Average age of the vines : 25-30 years

South facing

Elevation : 320m

Soils : Clay-limestone marls with presence of ammonites.

FARMING PRACTICES

- Training method : Guyot or Guyot Poussard
- No herbicides / no pesticides
- Regular work of the soils
- Use of contact products (approved for organic farming)

Winemaking

- Hand picked grapes / Partially Destemmed (50%)
- Cold pre-fermentation maceration for 4-6 days
- Alcoholic fermentation : Temperature-controlled stainless steel tank / 20 days – Malolactic fermentation in oak barrels
- Maceration technique : mostly pump-overs
- Post-fermentation maceration at warm temperature (89°F) for 2-4 days (to extract silky tannins)
- Pneumatic press
- Aging : 12 months in oak barrels (30% new, 70% seasoned) and 4-6 months in stainless steel tanks / on lees
- Fined : No
- Filtration : No
- SO2 Total : <100ppm

Tasting notes

Intense nose, dominated by black fruit (cherry, blackberry) and spicy-peppery notes. Fresh and fruity entry on the palate, then a fruity and spicy evolution. Beautiful tannic structure. Powerful and warm finish, with a long intense aromatic persistence.



Press ratings

90 pts – Burghound– 2017 vintage

92 pts – Wine Enthusiast– 2017 vintage