

CHAPELLE DE BLAGNY

MEURSAULT-BLAGNY 1^{ER} CRU

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% Chardonnay

Plot Size : 1 Ha (2,47 acres)

Average age of the vines : 30-60 years

South facing

Elevation : 300m

Soils : Clay-limestone marls

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%)
- Pneumatic press
- Cold settling for 24 h
- Alcoholic and malolactic fermentation in oak barrels / 21-30 days
- Aging : 12 months in oak barrels (30% new / 70% seasoned) and 4-6 months in stainless steel tanks / on lees
- Fined : Yes
- Filtration : tangential
- SO2 Total : <100ppm

Tasting notes

Nose of medium intensity, notes of white flowers (hawthorn, honeysuckle) and fruit (peach, apricot).

Fresh attack, fruity and saline evolution, soft vanilla and mineral finish, beautiful intense aromatic persistence (15 caudalies).



Press ratings

89 pts – Burghound– 2017 vintage

90 pts - Wine Spectator – 2017 vintage