



CHAPELLE DE BLAGNY  
GRANDS VINS DE BOURGOGNE



## BLAGNY 1<sup>ER</sup> CRU SOUS LE DOS D'ÂNE

### Soll & Climat

Clay-limestone marls. Continental with oceanic influences

### Grap and Driving

- 100% Pinot Noir.
- Vine on average 30 years
- Planting density 10 000 vines / ha
- Cordon de royat pruning
- High Environmental Value (HEV) certification Since 2015.

### Vinification method

Manual Harvest. Traditional vinification. Cold vatting for 3 to 6 days at a temperature of 14 °C. Fermentation for 8 to 15 days. Pigeage depending on the vintage. Maturing for 12 months in oak barrels, 30 % new oak, then 3 to 6 months in stainless steel tanks. Bottling and racking at the domain.

The Blagny "sous le dos d'âne" Premier Cru, just like its neighbour Meursault-Blagny Premier Cru Blanc, is strongly marked by its terroir. It is one of very few appellations in the Côte de Beaune where Chardonnay and Pinot Noir grow happily side by side on the same parcel.

During the first four years the wine offers a complex range of aromas with dark fruits such as black cherries followed by spicy notes. After five to seven years of aging, aromas of undergrowth develop. An ideal accompaniment to pigeon, duck, winged game and meat in reduced sauces.

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