

1874
O.W. LOEB

WINE MERCHANTS



Chapelle de Blagny Puligny- Montrachet 1er Cru Hameau de Blagny

Perched on the top of the hill overlooking Puligny-Montrachet, the Chapelle de Blagny is located in the hamlet of Blagny, and is about a five minute drive from Gamay where we usually stay when we're in the Côte de Beaune. We generally leave the van behind though and walk as the winding little roads up to Blagny provide some of the most scenic views of the vineyards of Chassagne and Puligny.

When we visited Étienne de Brechard in early January this year, the vineyards in front of the estate were shrouded in a beautiful layer of mist, adding to the natural beauty of the landscape.

The hamlet of Blagny itself has been inhabited since Gallo-Roman times, as evidenced in the numerous fragments of Gallic tiles discovered in the "Les Ravelles" area. Winemaking here goes back to at least the 12th century when the Abbaye de Maizières, a Cistercian abbey, acquired the Blagny estate. Thanks to the diligence of the monks in the cultivation of the vines and in winemaking, Blagny had already become highly renowned for the quality of its wines by the 18th century. Attached to the Cistercian abbey until the Revolution, the estate would go on to be sold as a national asset before being bought in 1811 by the family of the current owners. Just like all seven generations before him, Étienne is now charged with preserving its excellence.

A fine signature wine, well worthy of its place amongst the best Puligny Montrachets, the Hameau de Blagny climat produces wines of high quality which combine finesse and tension. This was one of the truly stand out wines at our 2017 en primeur tasting at The Royal Society of Chemistry last year. This has delightful white blossom aromas (hawthorn and acacia), citrus fruits and toasty notes which evolve and progressively blend together to produce a lively, tense and elegant wine. As an aperitif, we would recommend this paired with pan-fried scallops or lobster although we would strongly recommend to save a glass if you're having cheese as this will work very well with Comté, fresh goat's cheese or Brillat-Savarin (a personal favourite) as well as stronger flavoured cheeses such as Munster.

Chapelle de Blagny Puligny-Montrachet 1er Cru Hameau de Blagny 2017 - £64.25 per bottle plus VAT



- 100% Chardonnay
- Vines on average 40 to 70 years old
- High Environmental Value (HEV) certification since 2015
- Manual Harvest.
- Traditional vinification
- Pneumatic press, max 2b
- Cold musts clarification by decanting 24 h
- Fermentations (AF+ MLF) in oak barrels aged from 1 to 4 years
- Maturing on fine lees for 12 months, then 3 to 6 months in stainless steel tanks
- Bottling and racking at the domain. Wine from steep slopes with clayey-calcareous subsoils, it is always strongly marked by its terroir. Floral and fruity notes. A wine which combines fatness with minerality while maintaining its finesse.

Contact us at finewine@owloeb.com to place any orders or if you have any queries.

The Team at O.W.Loeb