

# 2017 Domaine de Chérisey Blagny Rouge "La Genelotte" 1er Crii

### IMPORTED BY Kermit Lynch

**REGION** Burgundy

Meursault

**SOIL TYPE** clay, limestone

VARIETAL(S) 100% Pinot Noir

**WINEMAKER** 

Hélène Martelet-de-Chérisey, Laurent Martelet loaded with white limestone and gives a very fine, intensely focused white Burgundy, très

## **COUNTRY** France

**APPELLATION** 

**FARMING** Organic





#### ABOUT THE PRODUCER

The lost hamlet of Blagny, up in the hills between Puligny-Montrachet and Meursault in the Côte d'Or in Burgundy, is home to Domaine Comtesse de Chérisey. You may have heard the name "Blagny" before, attached to a bottle of premier cru Meursault-Blagny, or perhaps even a bottle of the increasingly rare Blagny rouge. Monks were the first inhabitants, planting vines in the 14th century. This almost magical, lost-in-time corner of the world boasts a unique microclimate, with a slightly different average temperature, exposition and soil than the rest of Burgundy. In our humble opinion, our friend and vigneron, Laurent Martelet, creates the most haunting masterpieces that emerge from this terroir. Laurent bottles the wines we import under the Comtesse de Chérisey label named in honor of his wife Hélène's mother, who inherited their vines and passed them on to Hélène, who works side by side with Laurent.

All of the de Chérisey premier cru vines are at least 60 years old and they encircle their ancient cellar in the Hameau de Blagny. Their Puligny-Montrachet 1er Cru Hameau de Blagny is from vines on the south side of Blagny, level with the village, just above Puligny Truffières. It is a wine that combines the power and richness of Meursault with the ethereal finesse of Puligny, Laurent's Puligny-Montrachet1er Cru Les Chalumaux is from vines just below Blagny, between the aforementioned Truffières and Meursault-Perrières. If you were a Chardonnay vine it wouldn't be a bad place to put down your roots.

Puligny, screaming with minerality. It doesn't have the renown of its neighbors, but it should. The Meursault-Blagny 1er Cru La Genelotte is from a vineyard just north of Blagny, on the Meursault side of course, high on the slope above the village. The wine is a powerful, classic, long-lived Meursault. The Genelotte vineyard is also a monopole meaning Laurent and Hélène are sole proprietors.

#### WINE NOTES

Partially de-stemmed. Traditional vinification in stainless steel tanks. Daily punch-downs. Maceration lasts from 10-15 days. Aged in 228-L oak barrels for 18 months, wines are racked twice before bottling. Hand-harvested, rigorous grape sorting before the crush. Traditional vinification in stainless steel cuves, daily punch-downs, maceration lasts from 10-15 days. Vineyard planted in 1934.

"This dazzling premier cru hails from Blagny, the AOC situated up above neighbors Meursault and Puligny-Montrachet. Vigneron Laurent Martelet macerates the grapes just long enough to capture their fragrance and body, and never over-extracts. Much like our hero Pierre Boillot in Gevrey-Chambertin, Laurent doesn't make a lot of noise and is quite content to quietly labor in his vines and cellar producing great wine for its sake alone. His wines sure do speak boisterously, especially with a few years of bottle age. Intensely perfumed with violets, roses, plums, and exotic spices, la Genelotte has the grace, finesse, and precision of a dancer—a famous ballerina in the role of the Sugar Plum Fairy from Tchaikovsky's Nutcracker Suite comes to mind. There is a dreamy, ethereal side to this beauty." -Kermit Lynch Wine Merchant