

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet Premier Cru Cailleret
White



PRESENTATION

Located in Chassagne-Montrachet, Domaine Fontaine Gagnard is a family estate that has established itself among the great references of Côte de Beaune. Founded in 1985, it spans 12 hectares, mainly in the Chassagne-Montrachet appellation, with some parcels in Volnay and Pommard. The Fontaine family works their vines with care, applying sustainable viticulture and limiting interventions to preserve the integrity of the terroir. Harvesting is exclusively manual, and vinifications are carried out with precision, favoring fermentations with indigenous yeasts and aging on lees in oak barrels. The Chassagne-Montrachet wines from the estate stand out for their balance between richness and minerality, offering a pure expression of Chardonnay with aromas of white fruits, flowers, and great depth. A must for lovers of great white Burgundy wines.

VARIETAL

Chardonnay 100%

LOCATION

This Premier Cru parcel "Cailleret" is located on southeast-facing slopes and covers 0.56 hectares. The vines were planted between 1962 and 1966. The upper part of the plot is steep, with shallow white soil, while the lower part is richer in clay, offering a natural balance between tension and depth.

Age of vines: 60 years old

TERROIR

The vineyard benefits from a dual soil profile:

Upper section: Shallow, white, stony soil on a slope

Lower section: Clay-rich and more fertile This contrast gives the wine both mineral precision and generous texture.

IN THE VINEYARD

Throughout the year, from pruning to harvest, the estate applies meticulous care to its vines to ensure optimal quality. This includes regular soil tilling, annual replacement of dead vines, frequent soil analysis, and a commitment to sustainable viticulture. The approach is reasoned and respectful of the environment, aiming to preserve the integrity of the terroir.

HARVEST

Manual harvesting ensures careful selection of grapes at peak ripeness, preserving the integrity of each cluster and the purity of the fruit.

WINEMAKING

Fermentation is carried out using indigenous yeasts, allowing the wine to fully express the character of its terroir. The must is gently pressed and settled before being transferred by gravity into oak barrels.

AGEING

The wine is aged for 12 to 18 months in French oak barrels, with 30 to 40% new oak used each year. This ageing process adds structure and subtle aromatic layers without overpowering the purity of the fruit. Before bottling, the wine is blended, lightly fined, and gently filtered.

SERVING

Serving temperature: 10-12°C

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING POTENTIAL

5 to 10 years

TASTING

Chassagne-Montrachet Premier Cru "Cailleret" Blanc from Domaine Fontaine-Gagnard is a Chardonnay of remarkable precision, born from a terroir renowned for its finesse and minerality. Its golden robe with green highlights reveals a wine of great aromatic intensity. The nose is complex, blending white flowers, ripe peach, citrus, dried fruits, and soft spices, with a hint of pastry. On the palate, the texture is dense and taut, carried by vibrant minerality. The balance between the freshness of the upper slope and the richness of the lower section gives the wine impressive depth and a persistent, elegant finish.

VISUAL APPEARANCE

Golden robe with green reflections.

AT NOSE

White flowers, peach, citrus, dried fruits, soft spices, pastry notes.

ON THE PALATE

Dense and taut texture, vibrant minerality, elegant and persistent finish.

FOOD PAIRINGS

This refined Premier Cru pairs beautifully with noble and delicate dishes. It enhances roasted lobster, poularde with morels, or turbot with mousseline sauce. Mushroom-based dishes, such as porcini risotto or girolle fricassée, echo its spicy notes and structure. For cheese pairings, opt for soft washed-rind varieties like Chaource or Époisses, which highlight its generous texture and aromatic nuances.

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