



# DOMAINE JEAN-FRANCOIS GONON

AOP Saint-Véran

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in Vergisson, in the heart of Mâconnais, Domaine Jean-François Gonon perpetuates a family know-how transmitted for five generations. Settled on the estate in 1991, Jean-François Gonon now cultivates 15 hectares of vines, covering the main appellations of the region: Pouilly-Fuissé, Saint-Véran, Mâcon blanc and rouge, Bourgogne blanc and rouge. The estate takes pride in respecting the limestone soils and the natural balance of the vineyard, favoring reasoned viticulture and precise vinifications. Aging on fine lees gives the whites beautiful aromatic depth and a full mouthfeel, marked by a pronounced minerality. The estate's wines offer a pure expression of Chardonnay and Gamay, revealing all the richness of the Mâconnais terroir with remarkable freshness.

## VARIETAL

Chardonnay 100%

## LOCATION

The Saint-Véran Appellation d'Origine Contrôlée (AOC) was officially recognized in 1971. It brings together several villages: north of the Roche de Solutré Prissé and Davayé; and to the south Leynes, Chasselas, Chânes, part of Solutré-Pouilly, and of course, Saint-Véran itself.

Age of vines: 30 years old

## TERROIR

This Saint-Véran is grown on marl soils, which greatly influence the wine's unique character. Marl contributes richness and aromatic complexity to the Chardonnay grape, expressing the full potential of the terroir in each bottle.

## IN THE VINEYARD

Our estate is deeply committed to sustainable viticulture and environmental respect. Treatments are applied only when truly necessary and after careful vineyard observation. Cover crops are planted between vine rows to manage yields naturally. This reduces vine vigor and promotes optimal grape ripening.

## WINEMAKING

We follow a traditional winemaking approach, supported by modern equipment: Pneumatic press: allows for gentle juice extraction. Stainless steel tanks: ideal for the fermentation and preservation of fine wines. Temperature-controlled tanks: ensure precision during fermentation.

## AGEING

Some of our cuvées are also aged in oak barrels to enhance structure and complexity.

## SERVING

12 to 14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Inviting aromas of white flowers and fresh fruit: Delicate floral notes rise gracefully from the glass, creating a subtle and elegant nose. A vibrant freshness from orchard fruits adds energy and charm. Clean, smooth, and vibrant on the palate: A crisp and lively attack awakens the senses, followed by a smooth and creamy mouthfeel that reflects finesse and balance. Zesty finish and lasting freshness: The wine concludes with a pleasantly tangy, fresh finish that lingers. A light, lively Chardonnay that invites sip after sip.

## VISUAL APPEARANCE

Bright, pale gold with green reflections.

## AT NOSE

Elegant white floral notes with hints of citrus and fresh peach or pear.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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## ON THE PALATE

Crisp, fresh, and creamy, with excellent balance between fruit, minerality, and acidity.

## FOOD PAIRINGS

Perfect for sunny days or to accompany light dishes such as grilled fish, seasonal salads, or goat cheese.

## PRODUCTION VOLUME

6 000

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