

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet
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

Exposure: Southeast Surface area: 1.68 hectares Planting dates: Between 1960 and 1989
Age of vines: 50 years old

TERROIR

Soil: Brown clay-limestone

IN THE VINEYARD

Throughout the year, from pruning onward, the estate devotes meticulous care to its vines to ensure the best possible quality at harvest. This includes plowing, regular soil analysis, annual replacement of dead vines, and a sustainable approach to viticulture.

HARVEST

Manual harvesting at optimal ripeness.

WINEMAKING

Fermentation with indigenous yeasts to preserve the authenticity of the terroir.

AGEING

Aged for 12 to 18 months in oak barrels, 15–20% of which are new.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Chassagne-Montrachet Blanc “Les Villages” charms with its subtle balance between generosity and freshness. On the nose, it reveals a beautiful expression of white-fleshed fruits (pear, russet apple), white flowers (hawthorn, honeysuckle), and a touch of fresh almond over a lightly citrusy backdrop. The oak ageing, discreet and well-managed, adds delicate buttery and toasted notes without overpowering the fruit. On the palate, the attack is supple, with a silky texture and a pronounced mineral backbone—typical of Chassagne’s limestone soils. The whole is harmonious and elegant, with a fresh finish marked by saline and zesty nuances. A structured yet approachable white wine that fully embodies the style of the Côte de Beaune.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
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VISUAL APPEARANCE

Pale gold with silver reflections.

AT NOSE

Pear, russet apple, hawthorn, honeysuckle, fresh almond, citrus zest.

ON THE PALATE

Supple attack, silky texture, mineral backbone, fresh and zesty finish.

FOOD PAIRINGS

This Chassagne "Les Villages" Blanc pairs beautifully with roasted sea bass, served with crushed potatoes, olive oil, and preserved lemon. The iodized finesse of the fish complements the wine's minerality, while the buttery notes echo the dish's texture.

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