



DOMAINE FRANTZ CHAGNOLEAU

AOP Mâcon Villages
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Created by Frantz Chagnoleau and his wife in 2009, Domaine Frantz Chagnoleau is located in the heart of Mâconnais, where it highlights the pure expression of Chardonnay. With 6.8 hectares of vines spread over exceptional terroirs such as Pouilly-Fuissé, Saint-Véran, and Mâcon-Villages, the estate is certified Organic Agriculture (Ecocert) and works biodynamically. The vines are cultivated without chemical inputs, with meticulous soil work and limited yields to ensure the concentration and balance of the wines. Vinifications are natural, with fermentations using indigenous yeasts and aging on fine lees in oak barrels. The estate's whites are marked by beautiful mineral tension, aromas of citrus and white fruits, and great purity of expression. A reference estate for lovers of authentic great white Burgundy wines.

VARIETAL

Chardonnay 100%

LOCATION

Early-ripening and sun-drenched plot, regularly swept by the North wind.
Age of vines: 30 years old

TERROIR

Light, stony clay-limestone soil over Jurassic limestone subsoil.

IN THE VINEYARD

Throughout the growing season, soil is managed through light tilling and grass cover to encourage biodiversity. Vineyard work follows sustainable practices, with precise canopy management and yield control. Manual harvest ensures optimal grape quality.

HARVEST

Hand-harvested to preserve the integrity and aromatic freshness of the grapes.

WINEMAKING

Fermentation is carried out using the indigenous yeasts naturally present on the grape skins.

AGEING

Aged on fine lees for nine months, partly in large oak vats (foudres) and about 15% in used Burgundian barrels to bring complexity and texture without overpowering the wine's freshness.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

2 to 3 years

TASTING

Golden yellow robe with subtle copper tints, clear and bright. The nose is expressive, opening with floral notes of white blossoms and hints of honey. The palate is open, generous—even crunchy. A beautiful rise in intensity leads to a well-structured mid-palate, balanced between volume, generosity, and acidity. The finish is precise, long, and refreshing.

VISUAL APPEARANCE

Golden yellow with coppery highlights, brilliant and luminous.

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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AT NOSE

White flowers, light honeyed notes, delicate aromatic intensity.

ON THE PALATE

Crunchy and mouth-filling, with a dynamic mid-palate, fine tension, and a long, clean finish.

FOOD PAIRINGS

The essential wine for a refined, epicurean brunch.

PRODUCTION VOLUME

30 000

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