



DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet Premier Cru La Grande Montagne

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

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 southeast-facing parcel covers 0.2292 hectares and was planted in 1990. Located on elevated terrain, the vineyard benefits from excellent sun exposure and natural drainage, contributing to the wine's verticality and mineral tension. Age of vines: 30 years old

TERROIR

The soil is filtering, composed of a mix of red-colored earth, stones, and pebbles. This composition allows for deep root penetration and slow ripening, enhancing the wine's aromatic complexity and structural finesse.

IN THE VINEYARD

Throughout the year, from pruning to harvest, the estate applies meticulous care to its vines to ensure optimal quality. This includes mechanical soil work, regular soil analysis, annual replacement of dead vines, 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

AGEING POTENTIAL

5 to 10 years

TASTING

Chassagne-Montrachet Premier Cru "La Grande Montagne" Blanc from Domaine Fontaine-Gagnard is a bold and energetic Chardonnay, shaped by its high-altitude terroir. Its lemon-yellow robe with golden highlights reveals a wine of great intensity. The nose opens with subtle floral aromas, fresh citrus, and mineral notes, complemented by a discreet touch of oak. On the palate, the wine is broad and structured, with vibrant tension and a long, mouthwatering, slightly saline finish. It elegantly expresses the verticality of its hillside origin while maintaining aromatic complexity and finesse.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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VISUAL APPEARANCE

Lemon-yellow robe with golden reflections.

AT NOSE

Subtle florals, citrus, mineral notes, light oak.

ON THE PALATE

Broad and structured, vibrant tension, long and saline finish.

FOOD PAIRINGS

This gastronomic Premier Cru white pairs beautifully with refined and savory dishes. It complements salt-crusted sea bass, poularde with morels, or pan-seared scallops with beurre blanc. Its vivacity and structure also elevate bolder dishes such as white pudding with truffles or mushroom risotto. For cheese pairings, opt for soft washed-rind varieties like Mont d'Or or Langres, which highlight its creamy texture and mineral nuances.

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