



DOMAINE FRANTZ CHAGNOLEAU

AOP Pouilly-Fuissé
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

Cool-exposed plot with slow ripening. Surface area: 0.32 hectare.
Age of vines: 60 years old

TERROIR

Clay-limestone soil rich in stones, active limestone, and iron oxide, over a marl subsoil from the Toarcian stage of the secondary era.

IN THE VINEYARD

Sustainable practices guide the vineyard's work: limited and targeted treatments, shallow ploughing to encourage microbial life, and controlled yields to favour aromatic concentration. The grapes are hand-harvested at full maturity.

HARVEST

Manual harvest ensures optimal grape quality and delicate handling.

WINEMAKING

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

AGEING

Aged for nine months on fine lees in Burgundian barrels (no new oak), adding texture and depth while preserving the wine's finesse.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The robe displays a range of tones from pale gold with silvery reflections to soft pastel yellow. The nose reveals a wide aromatic palette, mineral nuances, hazelnut, and almond. This Pouilly-Fuissé shows a full and complete structure, supported by naturally elevated alcohol. On the palate, it is defined by finesse and distinction, often finishing with a refined bitterness that adds complexity and length.

VISUAL APPEARANCE

Pale gold with greyish or pastel yellow highlights, brilliant and limpid.

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

Minerality, hazelnut, almond, and a touch of spice.

ON THE PALATE

Structured yet elegant, with a generous texture, natural richness, and a slightly bitter, persistent finish.

FOOD PAIRINGS

This wine pairs beautifully with curried prawns, veal blanquette, or grilled scallops.

PRODUCTION VOLUME

1 000

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