



# DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet Premier Cru Les Vergers

**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 to southwest-facing parcel covers 0.7173 hectares and was planted in the 1970s. Located in the northern part of the appellation, "Les Vergers" benefits from excellent exposure and a well-draining soil structure that contributes to the wine's finesse and aromatic clarity.

Age of vines: 50 years old

## TERROIR

The soil is composed of shallow, gravelly red earth, rich in iron nodules. This unique composition enhances the wine's mineral tension and lends depth and energy to the Chardonnay grown here.

## 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

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

Chassagne-Montrachet Premier Cru "Les Vergers" Blanc from Domaine Fontaine-Gagnard is a Chardonnay of both breadth and precision, grown on gravelly, iron-rich red soils. Its golden robe with luminous highlights signals a wine of maturity and elegance. The nose reveals fresh almond, white fruits like pear and apple, citrus zest, and a delicate floral touch. On the palate, the wine is generous and well-balanced, with natural acidity that brings tension and energy. The oak ageing is seamlessly integrated, adding subtle toasty notes and a long, refined finish. This is a gastronomic wine, built to age gracefully.

## VISUAL APPEARANCE

Golden robe with luminous highlights.

## AT NOSE

Fresh almond, pear, apple, citrus zest, delicate florals.

## ON THE PALATE

Generous and balanced, with natural acidity, subtle oak, and a long, refined finish.

## FOOD PAIRINGS

This elegant Premier Cru pairs beautifully with refined and flavorful dishes. It complements poultry in sauce, such as rabbit with mustard or guinea fowl with mushrooms. Noble fish like roasted salmon or grilled lobster echo its aromatic richness. For a bolder pairing, try a soft omelette with white truffle or asparagus risotto to highlight its complexity. As for cheese, soft bloomy-rind varieties like Saint-Marcellin or Brillat-Savarin will enhance its creamy texture and mineral nuances.

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