



DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet Premier Cru La Maltroie

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

Exposure: Southeast Surface area: 76 ares 06 centiares

TERROIR

Soil: Light, well-draining, relatively deep, with few stones and low clay content.

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, 30–40% of which are new.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

5 to 10 years

TASTING

Chassagne-Montrachet Premier Cru La Maltroie impresses with its aromatic intensity and precision. The nose opens with ripe fruit notes—white peach, mirabelle plum, lemon zest—enhanced by floral touches and finely integrated oak. On the palate, the texture is broad and silky, supported by vibrant minerality and balanced acidity. Barrel ageing (30–40% new oak) brings subtle hints of vanilla, fresh butter, and toasted bread, never overpowering the fruit. The finish is long and vibrant, with a delicate salinity that extends the wine's elegance. A generous and refined white Burgundy with excellent ageing potential.

VISUAL APPEARANCE

Golden yellow with brilliant clarity.

AT NOSE

White peach, mirabelle plum, lemon zest, floral notes, subtle oak.

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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ON THE PALATE

Broad and silky texture, vibrant minerality, balanced acidity, long saline finish.

FOOD PAIRINGS

This Premier Cru white pairs beautifully with refined, gently creamy cuisine. It elevates langoustine risotto, Bresse chicken with morels, or turbot fillet with hollandaise sauce. It also complements vegetarian dishes such as leek tart or roasted squash gratin with parmesan. For cheese pairings, opt for soft washed-rind varieties like Mont d'Or or Soumaintrain, whose richness echoes the wine's depth and texture.

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