



DOMAINE FRANTZ CHAGNOLEAU

AOP Viré-Clessé
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 plot, surface area: 0.71 hectare.
Age of vines: 20 years old

TERROIR

Very light clay-limestone soil over Jurassic limestone subsoil.

IN THE VINEYARD

Vineyard work follows a sustainable and precise approach: light soil tilling, cover cropping to maintain soil life, and careful canopy management. Yields are controlled to ensure concentration and aromatic finesse. Harvesting is done manually to preserve the integrity of the grapes.

HARVEST

Manual harvest for optimal fruit selection and quality.

WINEMAKING

Fermentation using the naturally occurring yeasts present on the grape skins.

AGEING

Aged for nine months on fine lees in used Burgundian barrels (no new oak) to enhance complexity and texture.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Pale gold in colour, this Viré-Clessé opens with floral aromas of white blossoms, enhanced by notes of lemongrass and white peach. On the palate, it is fresh and round, with finesse and suppleness. A harmonious expression of its terroir and the Chardonnay grape.

VISUAL APPEARANCE

Pale gold, clear and bright.

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, lemongrass, and ripe white peach.

ON THE PALATE

Fresh and supple, with a rounded mouthfeel, refined texture, and aromatic balance.

FOOD PAIRINGS

Serve as an aperitif, or pair with grilled white meats and aged cheeses.

PRODUCTION VOLUME

1 000

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