



DOMAINE FRANTZ CHAGNOLEAU

AOP Saint-Véran
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%

TERROIR

Light and fairly stony clay-limestone soil over Jurassic limestone subsoil.

IN THE VINEYARD

Sustainable viticulture practices are implemented throughout the season, including minimal treatments, natural cover cropping, and shallow ploughing to preserve soil structure. Yield control ensures balance and concentration. Grapes are harvested manually for optimal selection.

HARVEST

Manual harvest to preserve grape quality and integrity.

WINEMAKING

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

AGEING

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

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This white wine from the Saint-Véran appellation stands out for its freshness and elegance. The nose reveals aromas of white peach, lemon, and chalk, reflecting the mineral character of its terroir. Subtle notes of white flowers and a delicate smoky touch emerge on the finish. On the palate, it is well-balanced, with vibrant acidity. Fresh fruit flavours blend seamlessly with delicate spicy undertones, offering a silky texture and a lingering finish.

VISUAL APPEARANCE

Pale yellow with greenish highlights, clear and bright

AT NOSE

White peach, lemon zest, chalky minerality, subtle white flowers, and a light smoky nuance.

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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

Fresh and lively with crisp acidity, silky mouthfeel, harmonious fruit-spice balance, and a persistent mineral finish.

FOOD PAIRINGS

This Saint-Véran pairs beautifully with seafood, grilled fish, or goat cheese. Enjoy it now, or allow it to evolve and gain complexity over the next few years.

PRODUCTION VOLUME

18 000

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