



# DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet

Red  
**DVP**

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

Pinot Noir 100%

## LOCATION

Exposure: Southeast Surface area: 1.49 hectares Planting dates: Between 1938 and 1987

Age of vines: 60 years old

## TERROIR

Soil: Marl-rich limestone

## IN THE VINEYARD

Throughout the year, from pruning onward, the estate devotes careful attention to its vines to ensure the highest 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, 15–20% of which are new.

## SERVING

Serving temperature: 14 to 16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

This Chassagne-Montrachet red reveals a clear ruby robe with garnet highlights. The nose is refined and subtle, offering aromas of sour cherry, raspberry, and violet, with a discreet touch of oak and forest floor. On the palate, the attack is smooth, the texture delicate, and the tannins silky. Barrel ageing (including a portion of new oak) adds structure without overshadowing the fruit's freshness. The finish is elegant, lightly spiced, and persistent. This wine embodies the finesse of Burgundy Pinot Noir in a pure and classic style.

## VISUAL APPEARANCE

Clear ruby with garnet reflections.

## AT NOSE

Sour cherry, raspberry, violet, subtle oak, forest floor.

**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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## ON THE PALATE

Smooth attack, delicate texture, silky tannins, elegant and spiced finish.

## FOOD PAIRINGS

This refined Chassagne-Montrachet red pairs beautifully with elegant and delicate dishes. It's ideal with veal tenderloin and chanterelles, roasted quail with grapes, or duck breast with figs. It also complements vegetarian dishes such as mushroom risotto or roasted vegetable tart. For cheese pairings, opt for soft washed-rind varieties like Époisses or Pont-l'Évêque, which echo the wine's supple texture and complex aromas.

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