



# DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet Premier Cru Morgeot  
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: 31 ares 49 centiares (planted in 1964)  
Age of vines: 60 years old

## TERROIR

Soil: Shallow, well-draining with small stones.

## 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: 14 to 16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Chassagne-Montrachet 1er Cru “Morgeot” Rouge captivates from the first nose with its finesse: a delicate palette of fresh red fruits (sour cherry, Burlat cherry), lifted by floral notes (peony, faded rose) and soft spices (clove, powdery hints). On the palate, the fruit unfolds beautifully, supported by lively acidity and silky tannins—fine yet present—bringing tension and structure. The elegant balance is expressed through subtle freshness, while the notably long finish reveals forest floor nuances and a hint of licorice. A cellar-worthy wine with great potential, enjoyable now with refined dishes or after a few years for a more velvety expression.

## VISUAL APPEARANCE

Clear ruby with garnet reflections.

## 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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## AT NOSE

Fresh red fruits, floral notes, soft spices.

## ON THE PALATE

Lively acidity, silky tannins, elegant structure, long finish with earthy and licorice notes.

## FOOD PAIRINGS

To complement this refined Burgundy red, consider roasted duck breast with warm spices (four-spice blend or a touch of cinnamon), glazed root vegetables, and celery root purée. The richness of the duck and depth of the spices highlight the wine's fruity and spicy character, while its acidity and tannins bring balance and freshness.

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