



# DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet Premier Cru Clos Saint-Jean

**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

This southeast-facing parcel covers 0.3643 hectares and was planted in 1988. The vineyard lies on light, red soils that are shallow and low in stone content, contributing to the wine's expressive and refined character.

Age of vines: 25 years old

## TERROIR

The soil is composed of light, red earth, shallow and minimally stony. This composition enhances the finesse and aromatic purity of the Chardonnay, while allowing for excellent drainage and balanced ripening.

## IN THE VINEYARD

Throughout the year, from pruning to harvest, the estate applies meticulous care to its vines to ensure optimal quality. This includes regular ploughing, soil analysis, annual replacement of dead vines, and a commitment to sustainable viticulture. The approach is reasoned and respectful of the environment, aiming to preserve the integrity of the terroir.

## HARVEST

Manual harvesting ensures precise selection of grapes at peak ripeness, preserving the purity and integrity of the fruit.

## WINEMAKING

Fermentation is carried out using indigenous yeasts, allowing the wine to fully express the character of its terroir. The must is gently pressed and settled before being transferred by gravity into oak barrels.

## AGEING

The wine is aged for 12 to 18 months in French oak barrels, with 30 to 40% new oak used each year. This ageing process adds structure and subtle aromatic layers without overpowering the wine's natural elegance. Before bottling, the wine is blended, lightly fined, and gently filtered.

## SERVING

Serving temperature: 10-12°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Chassagne-Montrachet Premier Cru "Clos Saint-Jean" Blanc from Domaine Fontaine-Gagnard is a generous and refined Chardonnay, shaped by its light, red, shallow soils. Its golden robe with luminous reflections reveals an expressive wine. The nose opens with ripe white fruits, acacia blossom, citrus, and light honey, followed by hints of jasmine and candied ginger. On the palate, the texture is broad and silky, supported by well-integrated acidity that brings balance and freshness. The finish is elegant and persistent, with a subtle mineral imprint. A classic Chassagne: charming, structured, and built for gastronomy.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **VISUAL APPEARANCE**

Golden robe with luminous highlights.

## **AT NOSE**

Ripe white fruits, acacia, citrus, honey, jasmine, candied ginger.

## **ON THE PALATE**

Broad and silky, balanced acidity, elegant and persistent finish with mineral nuance.

## **FOOD PAIRINGS**

This refined Premier Cru white pairs beautifully with savory and delicate cuisine. It complements noble fish such as roasted turbot or sea bass, shellfish like langoustines or pan-seared scallops, and poultry in light sauces—such as guinea fowl supreme with citrus. It also shines alongside mushroom or asparagus risotto. For cheese pairings, opt for soft bloomy-rind varieties like Brillat-Savarin or Saint-Nectaire, which enhance its velvety texture and floral aromas.

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