



DOMAINE FONTAINE GAGNARD

AOP Chassagne-Montrachet Premier Cru La Boudriotte

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 0.7984 hectares and was planted between 1945 and 1987. Located at the foot of the slope in the Morgeot sector, historically known for its red wines, this site now reveals a rich and expressive profile in white Chardonnay.

Age of vines: 60 years old

TERROIR

The soil is filtering, shallow, and scattered with small stones. Its position at the base of the slope contributes to the wine's roundness and aromatic generosity, while maintaining a structured backbone.

IN THE VINEYARD

Throughout the year, from pruning to harvest, the estate tends its vines with meticulous care 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 richness. 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 "La Boudriotte" Blanc from Domaine Fontaine-Gagnard is a powerful and generous Chardonnay, shaped by its low-slope terroir. Its golden robe with luminous reflections reveals a wine of depth and complexity. The nose opens with intense aromas of yellow fruits (mirabelle plum, peach), sweet white flowers, honey, and cedar, with hints of vanilla and brioche. On the palate, the texture is dense and nearly creamy, supported by a structured frame and long persistence. A round, brioche-like wine that reflects the generosity of its climate while maintaining refined elegance.

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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VISUAL APPEARANCE

Golden robe with luminous highlights.

AT NOSE

Yellow fruits, sweet white flowers, honey, cedar, vanilla, brioche.

ON THE PALATE

Dense and creamy texture, structured frame, long and elegant finish.

FOOD PAIRINGS

This expressive and full-bodied Premier Cru white pairs beautifully with rich and savory dishes. It complements roasted poultry with mild spices, mushroom risotto, or veal tenderloin in cream sauce. Sauced fish dishes, such as turbot with beurre blanc or salmon with sorrel, also resonate with its enveloping texture. For cheese pairings, opt for aged soft varieties like mature Comté, Beaufort, or Chaource, which highlight its roundness and toasted nuances.

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