



# 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%

## LOCATION

A 0.42 ha plot that encourages early ripening.  
Age of vines: 80 years old

## TERROIR

Clay-limestone soil with a high limestone content, underlain by blue clays and limestone scree.

## IN THE VINEYARD

Key stages include organic treatments and careful soil management to promote biodiversity and healthy vine development.

## HARVEST

Hand-harvested to preserve grape integrity.

## WINEMAKING

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

## AGEING

Aged for twelve months in used Burgundian barrels (no new oak), followed by an additional six months in stainless steel tanks to refine balance and freshness.

## SERVING

Serving temperature: 10–12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

The robe ranges from pale gold with silvery highlights to soft pastel yellow. The bouquet reveals a broad aromatic spectrum mineral notes, hazelnut, and almond. This wine shows a full-bodied structure supported by naturally elevated alcohol content. On the palate, finesse and distinction prevail, often concluding with a touch of bitterness on the finish that adds character and length.

## VISUAL APPEARANCE

Pale gold to pastel yellow with subtle grey reflections.

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

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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## **AT NOSE**

Mineral accents interwoven with aromas of hazelnut and almond.

## **ON THE PALATE**

Structured yet refined, with natural richness and a delicately bitter, persistent finish.

## **FOOD PAIRINGS**

This wine pairs beautifully with truffle-infused cheeses or poultry in creamy sauces.

## **PRODUCTION VOLUME**

1 500

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