



DOMAINE FRANTZ CHAGNOLEAU

AOP Pouilly-Fuissé
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

Cool-exposed plot encouraging slow ripening. Surface area: 0.29 hectare.
Age of vines: 60 years old

TERROIR

Clay-limestone soil rich in stones, active limestone, and iron oxide, over a secondary Toarcian marl subsoil.

IN THE VINEYARD

Vineyard work follows a meticulous approach: sustainable practices, limited treatments, shallow ploughing to preserve soil life, and rigorous yield control. Manual harvesting ensures optimal fruit selection and integrity.

HARVEST

Hand-harvested to preserve the grapes' full aromatic potential.

WINEMAKING

Fermentation carried out using the natural yeasts present on the grape skins.

AGEING

Aged on fine lees for twelve months, followed by six months in stainless steel tanks to preserve freshness and purity.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The robe ranges from pale gold with silvery tints to soft pastel yellow. The bouquet is complex and expressive, revealing aromas from several aromatic families: mineral nuances, hazelnut, and almond. This Pouilly-Fuissé has a full and generous structure, supported by naturally elevated alcohol. The palate is refined and distinguished, often finishing with a subtle, pleasant bitterness that adds depth and persistence.

VISUAL APPEARANCE

Pale gold with hints of grey and pastel yellow tones.

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 notes, hazelnut, almond, and a touch of flint.

ON THE PALATE

Structured and refined, with a silky mouthfeel, balanced richness, and a lightly bitter, persistent finish.

FOOD PAIRINGS

This wine pairs wonderfully with curried prawns, veal blanquette, or grilled scallops.

PRODUCTION VOLUME

800

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