

Winemaker: Céline Fontaine

Region: Burgundy

Location: Chassagne-Montrachet



Chassagne-Montrachet Blanc

FONTAINE-GAGNARD

Appellation:

AOC Chassagne-Montrachet

Farming: Sustainable

Varietals: 100% Chardonnay

Age of the vines: Planted between 1960 and 1989

Terroir: Totalling 1.6 ha, the sites sourced from include the En Journoblot, La Bergerie, Les Voillenots Dessus, Voillenot Dessous, Les Masures, Les Essarts, and Pot Bois lieu-dits. All have Southeast exposition and dark clay-limestone soils.

Altitude: 220-325m

Vinification: Alcoholic and malolactic fermentation in barrels for 10-15 days with native yeasts. Fined (casein and bentonite) and slightly filtered before bottling.

Elevage: 12 months in 15-20% new oak.

About the winemaker:

If terroir is key in Burgundy, the Domaine Fontaine-Gagnard is ready to unlock every door in Chassagne-Montrachet. In their hometown alone, the domaine produces wine from three Grand Crus and twelve different Premier Crus. Since 2007, the domaine has been ably guided by Céline Fontaine who combines a youthful energy and touch with the Burgundian tradition established by her parents, and crafts archetypal examples of some of the greatest climats in the world.

The Domaine Fontaine-Gagnard was created in 1985 by Laurence Gagnard from the Gagnard family in Chassagne, and Richard Fontaine, who had served as an air force mechanic before establishing the new domaine with his wife. Tradition runs deep in Burgundy, and winemaking at Fontaine-Gagnard is no exception. All wines are vinified with native yeasts. The whites are aged for one year and the reds for 18 months in the domaine's custom-crafted barrels. Fontaine-Gagnard is one of the finest



traditional domaines in the Côte d'Or. A true specialist of Chassagne, the estate produces excellent wines that set the bar high for each vintage and reflect their wide range of grand terroirs.