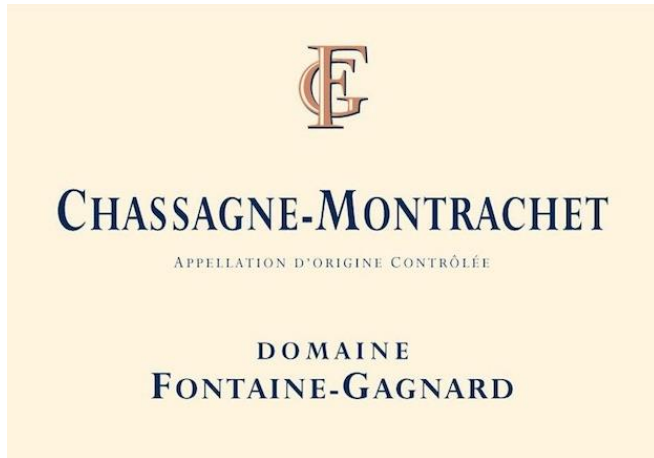


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Domaine Fontaine-Gagnard

Owner: Fontaine family

Country: France

Region: Burgundy

Founded: 1985

Annual Production: 6,000cs

Description: Tracing its roots to the esteemed Gagnard-Delagrangue vineyard holdings, Domaine Fontaine-Gagnard was founded in 1985 and has quickly become one of the top producers in Chassagne-Montrachet. With holdings in three Grand Cru and twelve Premier Cru vineyards at her disposal, proprietor Celine Fontaine crafts intense and complex yet classically-balanced wines that have become critical and commercial darlings.

Wine Notes – 2019 Fontaine-Gagnard Chassagne-Montrachet Blanc (Villages)

Despite being relatively youthful by Burgundian standards, Domaine Fontaine-Gagnard has become one of Chassagne-Montrachet's most indispensable and important producers. Boasting over 12 hectares of vineyard holdings in three Grand Crus and twelve Premier Crus, including such mythic parcels as Le Montrachet, Batard-Montrachet and La Romanee, the domaine is renowned for producing wines that are always among the finest and most authentic expressions of their respective terroirs. The Chassagne-Montrachet Villages is produced from a blend of six different, separately-vinified parcels located throughout the appellation. The grapes are hand-harvested, fermented using native yeast and aged in a mix of new and used oak barrels prior to a final blending. The result is a powerful, ripe Chassagne with stone fruit character on the nose and balanced richness on the palate.



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- 88 points

vinous

- 86 points (NM)

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Chassagne-Montrachet (six distinct parcels)
Vine Age / Aspect:	Planted between 1960 and 1989 (average 46 years), SE facing
Production Volume:	850 cases
Soil Types:	Brown clay-limestone
Wine-Making / Vinification:	Hand-harvested grapes, sustainable agriculture 10-15 day primary fermentation using native yeast in stainless steel Malolactic fermentation in custom oak barrels, Aged 12-18 months in 65% used oak barrels (evenly-split between 1, 2 and 3 years old) / 35% new oak. Filtered and fined (casein and bentonite)
Alcohol / Volume:	13.5%

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A ripe nose offers up attractively fresh aromas of rosemary oil, citrus confit and a mix of white fleshed fruit. There is fine richness to the bigger-bodied, succulent and seductively textured medium weight flavors that are satisfying if not exactly classic. This too should drink well young.

88 points

vinous

The 2019 Chassagne-Montrachet Village is slightly smudged on the nose and just needs to muster little more delineation. The palate is balanced with quite an intense opening, rather weighty and concentrated on the mid-palate. Like the preceding Bourgogne Blanc it needs a touch more nerve towards the finish.

86 points (Neal Martin)