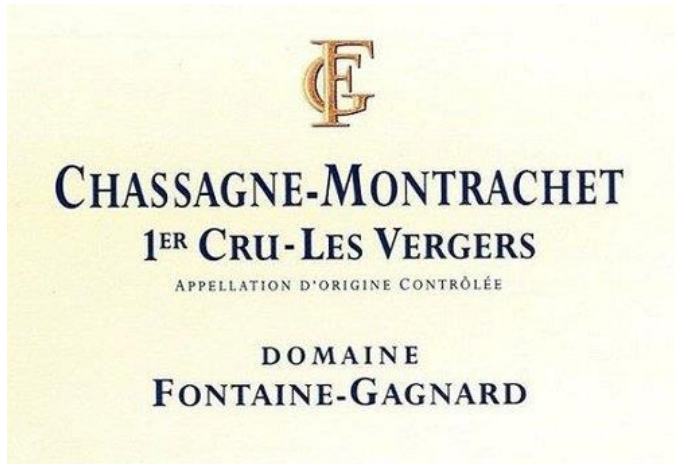


# the wine trust

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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-Delagrange 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 Les Vergers 1<sup>er</sup> Cru

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, Les Caillerets 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 Les Vergers Premier Cru is from a vineyard that was planted in 1972. The vines are planted on a flat slope at ground level on gravelly soils and face the warm southern sun. This is one of Fontaine-Gagnard's most open knitand energetic premier crus, featuring a notable elegance and richness.



- ♥ 91 points

vinous

- 91 points (NM)

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	Chassagne-Montrachet
<b>Vine Age / Yields:</b>	Planted in 1972, south facing, 200-325 meters altitude
<b>Production Volume:</b>	<150 cases
<b>Soil Types:</b>	Gravelly, red, shallow soil. Rich in iron
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, sustainable agriculture 10-15 day primary fermentation using native yeast in stainless steel Malolactic fermentation in custom oak barrels Aged 11 months in custom 1/3 <sup>rd</sup> new oak barrels, 1/3 <sup>rd</sup> 2-year old barrels, 1/3 <sup>rd</sup> 3-year old barrels. Lightly filtered and fined (bentonite and casein)
<b>Alcohol / Volume:</b>	13.0%

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## ***Sweet Spot / Outstanding Value***

Smoky reduction masks all but hints of cool citrus. More appealing are the rich, delicious and vibrant middle weight flavors that possess very good cut and an equally attractive texture on the compact, more tightly wound and youthfully austere finish. Lovely.

***91 points***

# vinous

The 2019 Chassagne-Montrachet Vergers 1er Cru has a reserved bouquet at first, opening with light walnut and hazelnut scents that impart a Meursault-like allure. The palate is well balance with a lively opening, rounded and slightly honeyed in texture, good acidity with a persistent finish. Excellent.

***91 points (Neal Martin)***