



DOMAINE *Frantz Chagnoleau*

Frantz Chagnoleau and Caroline Gon are happy to present their first vintage

The 2010 Vintage

The domain is born from a common passion for the vine, the wine and the Burgundy. Besides this obviousness, the wish to express very naturally our soils is our project's thread.

We wish to make you discover very soon our wines with character faithful to ours climats.

Frantz...

I got my oenologist Diploma in 2004 at the Bordeaux faculty in Oenology. Then I left to vinify at Olivier Merlin's domain. He is a passionate wine grower and wine maker in the Maconnais. Here I learnt in particular the requirement of a well conducted vineyard to make a great Burgundy wine and the Burgundy wine making subtleties. Why the Burgundy? This area goes very far in the way to express the various soils, and that's what makes it rich, complex and attractive. Since the 2009 vintage I grew my proper vines. The 2010 vintage is the first one made «at home».

Caroline...

With my agricultural engineer degree and my oenologist Diploma I left in 2004 to vinify in Napa Valley at Newton Vineyards. Back in France I work as the cellar and vineyard person in charge at the Heritiers du Comte Lafon in Milly Lamartine. Since my studies, the South Burgundy has always been the area in which I would like to work and live. What makes it attractive for me is surely the great numbers of climats still to discover and waiting to be well vinified. Working with Dominique Lafon I improve my knowledge in Burgundy wines vinification and I develop my sensibility to organic and biodynamic wine growing.

The Vineyard...

We want to produce great wines faithful to their terroir. That's why we apply the organic principles to all our vineyard. We look for the best balance between the vines, the soil and the environment. We till our vines in order to favour the life of the soil. We are very attentive to the various manual works precision (pruning, disbudding, tying-up, leaves thinning). A well controlled production, not too much, not too low is the base for a well balanced vineyard giving sound and ripe grapes, good to produce quality wines..



The Harvest...

We exclusively hand picked the grapes in little grape-boxes about 25kilo in order to get sound, entire and not manipulated grapes. The harvest fetch is reflected according to the sugar and acid quantities in the grapes and modulated according to climatic hazards. We are very prompt to stop our harvesters to let the grapes mature in a plot who needs it, always thinking about getting a well balanced crop with well balanced quantities of sugar, acid and aromatic precursor.



The wine making and aging...

In the cellar we are not very interventionist. After a light settling the wines ferment thanks to their own yeasts (no add. of selected yeasts) in ovals (big oak barrels) or barrels in order to stay very close to our terroir. After alcoholic and malo lactic fermentation the wines are aged on the lees until the end of the summer. By this way we want to preserve the natural freshness of our wines and the natural reduction phenomena. After raking and a light filtration, the wines are bottled just before the next harvest, except for the Pouilly Fuissé Madrigal and the Saint Véran La Roche which are aged six months more in inox tank in order to express their fineness and their complexity.



The Terroirs...

VIRÉ-CLESSÉ LES RASPILLÈRES

VIRÉ, 075 HA

This slopping plot (slope superior than 30%) is dominating the Viré vineyard. The clay and limestone soil is not very thick and is rich in rocks from the bedrock. This light and draining soil enables the grape vines to send their roots down deep to gather the necessary elements for their development.

MACON VILLAGES CLOS SAINT PANCRAS

SAINT ALBAIN, 3,5 HA

This is a great clay and limestone soil east exposed and divided in three plots. The top of the «clos» is directly on the limestone bedrock while the lower part of the «clos» is more on a clay loam soil type. This light and filtering soil heats up quickly and that's why this area is quite early. But the «clos» is affected by north winds, especially the north plot, which gives the wine a good freshness. The Saint Pancras mountain has some common grounds with the Quintaine slope.

POUILLY FUISSÉ MADRIGAL ET PASTORAL

VERGISSON, 0,60 HA

Our Pouilly Fuissé are produced with grapes bought from demanding vine-growers from Pouilly Fuissé. The grapes come from four various old vine-parcels named La Côte, Les Folles, Petite Croix and Terres de Perret. Les Folles is an early plot full south exposed, in the heart of Vergisson town. La Côte is the most chalky plot, situated just under the Vergisson rock in limestone rocky screes. Those two «climats» are the mineral and powerful solid foundation of our wines. Petite Croix is a fresh plot which gives the wine balance and depth while Terres de Perret, at the foot of the Vergisson rock, is more a clay soil which gives body and roundness to the wine.

DOMAINE FRANTZ

CHAGNOLEAU

LE CARRUGE, PIERRECLOS

Our vinification, aging and expedition place for our wines, situated in the centre of our terroirs.

SAINT VERAN LA ROCHE

CHASSELAS, 1 HA

Our parcel (old grape vines from 40 to 70 years old) is south west exposed, on clay and limestone sloping plot. This is an early area well affected by north winds, which gives the wine a certainly good freshness and a good grape soundness. The soil is rich in clay, in iron oxides and in limestone screes.

The wines...



The Clos Saint Pancras is harmonious and fine on the palate with a fresh, saline-like finish. The elegant nose has a blend of white flowers and citrus balanced by a mineral and slightly smoked mouth. This wine is aged ten months in ovals (very big oak barrels) before being racked for the bottling in the summer. (6600 bottles produced). It is available since July 2011. IN CONVERSION TO ORGANIC CULTURE (Ecocert certification).



The Viré Clessé Les Raspillères suggests a nose marked by exotic fruits with candied citrus notes. This wine is round, fresh and mineral on the palate. It reveals ripe fruit and almond paste aromas. It is aged ten months in oak barrels before being racked and blended for the bottling in the summer. (300 bottles produced). It is available since July 2011. IN ORGANIC CULTURE (Ecocert certification).



The Saint Veran La Roche releases aromas of very ripe fruits, caramel and fresh butter. This wine, rich and opulent, is balanced by a great freshness. The finish is dominated by mineral and spicy notes. It is aged eighteen months on barrels and bottled at the beginning of spring. (800 bottles produced). It is available in 2012 spring. IN CONVERSION TO ORGANIC CULTURE (Ecocert certification).



The Pouilly Fuissé Pastoral is dominated by aromas of ripe white fruits and fresh butter enhanced by citrus notes. The texture in the mouth is rich and round, balanced by a nicely minerality. This wine is aged ten months in barrels before being racked and bottled in the summer. (2300 bottles produced). It is available since July 2011.



The Pouilly Fuissé Madrigal is dominated by freshness and minerality with an ample and powerful texture. The chalky soil is well transferred in the wine: it smells like stone. The nose shows some white fruit aromas with grilled notes. It is aged eighteen months on barrels and bottled at the beginning of spring. (1800 bottles produced). It is available in 2012 spring.

We would be pleased to answer any special questions you may have and we shall be happy to send you wine samples or to have you in our cellar for a tasting and a vineyard tour.