

Domaine Frantz Chagnoleau Mâcon-Villages Clos Saint-Pancras France 2020

Selected by: Master Sommelier Vincent Morrow, Master Sommelier Catherine Fallis, and Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2020

GRAPE Chardonnay

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Burgundy

SMALLER REGION Mâconnais

SUB REGION None (e.g. Mâcon Villages)

Rationale

The Mâconnais wine region in the south of Burgundy is centered around (and named after) the provincial town of Mâcon. The area produces a considerable volume of wine, specializing in white wines made from Chardonnay, a smaller number of red wines made from Pinot Noir, and to a lesser degree, Gamay. Here, vineyards are sparsely planted and interspersed with land dedicated to other forms of agriculture. The landscape is one of rolling limestone hills, bordered in the east by the Saône river as it flows south to meet the Rhône just outside Lyon.

Mâcon-Villages is an appellation for Chardonnay produced in selected communes and represents a step up in quality from the standard Mâcon designation. The villages in question are spread throughout the Mâconnais region, with a slight bias toward the hillsides to the west of the namesake town of Mâcon. A typical Mâcon-Villages wine is lightly floral with aromas of white fruit—apple, pear, and citrus fruit. The best examples have a gentle nutty character, reminiscent of almonds or hazelnuts.

Domaine Frantz Chagnoleau is a small estate run by two talented winemakers, Frantz Chagnoleau and his wife Caroline Gon (winemaker at Héritiers du Comte Lafon). Frantz cut his teeth working for Olivier Merlin in the Mâconnais, while working at Napa Valley's Newton Vineyards before returning to France to work with Dominique Lafon as head winemaker for Héritiers du Comte Lafon. The relationship with Dominique Lafon as a friend and mentor has had a great influence on the couple, which is evident in a lineup of pure, terroir-driven Mâconnais wines, which are laser chiseled with a palate staining intensity. This wine, certified organic, comes from 30+ year old vines with an eastern exposure and at about 780 feet altitude on the Montagne de Clessé near Viré.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS None

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lemon • Meyer Lemon • Lime *Condition: Ripe, Fresh* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Apple (Green) • Pear (Green) • Pear (Asian) • Quince • Pear (Yellow/Brown)
Condition: Fresh, Ripe

STONE FRUIT Nectarine (Yellow) • Peach (White) • Nectarine (White) *Condition: Fresh*

TROPICAL FRUIT Melon (Green) • Kiwi *Condition: Fresh*

FLORAL Apple Blossom • Lemon / Lime Blossom *Condition: Fresh, Dried*

GREEN VEGETABLE Olive (Green) • Caper

OTHER VEGETABLE Mushrooms (White) • Ginger / Root

HERBAL Lemon Grass • Chervil • Sorrel • Laurel / Bay Leaf

OTHER SPICES Ginger Powder • Sesame / Candy

ORGANIC EARTH Forest Floor • Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock • Chalk / Limestone

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Peanut / Shell • Almond / Marzipan • Cashew

CHEMICAL COMPOUNDS Sulfur / Matchstick

PERCEIVED WINEMAKING CHOICES Lees Contact