

JEAN-CHARLES

PROFILE

The Fagot family has been located in the small village of Corpeau since 1860. Just outside Chassagne-Montrachet, it is located near some of the most prestigious vineyards in the Cote de Beaune, so it would be fair to say that wine is in the family's blood. Jean-Charles is part of the 5th generation of Fagots in the area and the third generation to own vineyard acreage in Chassagne-Montrachet. On his estate vineyards, Jean-Charles employs lutte raisonnée, a method of growing in which chemical intervention is employed only when necessary. The wines are vinified traditionally and naturally, utilizing oak foudres and 12-14 month long aging periods in the Fagot cellars.

SPECIFICATIONS

Wine: Auxey-Duresses "Les Ruchottes"

Varietals: Chardonnay

Appellation: Auxey-Duresses AOC

Location: Burgundy

Exposure: South/southeast

Soil: Clay and limestone

Vineyard Age: Average of 35 years

Pruning: Guyot

Vineyard Area: 13 acres

Yield: 45 hl/ha

Harvest: Manual

Farming Method: Sustainable 

Production: 900 bottles

Vinification: Temperature-controlled fermentation with natural yeasts. Aged 12 months in French oak. No fining, kieselguhr filtration.

Food Pairings: Charcuterie, sea fish

Alcohol: 13%

Residual Sugar: > 2 g/l

JEAN-CHARLES

JC AUXEY-DURESSSES
LES RUCHOTTES
APPELLATION D'ORIGINE CONTRÔLÉE

GRAND VIN DE BOURGOGNE

MIS EN BOUTEILLE PAR JEAN-CHARLES FAGOT
21190 CORPEAU - CÔTE-D'OR - FRANCE

CONTIENT DES SULFITES - PRODUIT DE FRANCE

75cl

13%vol.



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