

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: Pommard

Varietals: Pinot Noir

Appellation: Pommard

Location: Burgundy

Exposure: Southwest

Soil: Clay and limestone

Vineyard Age: 40 years
(approximately)

Pruning: Guyot Simple

Vineyard Area: 25 ha

Harvest: Manual harvest

Farming Method: Organic
processing 

Vinification: Vinification in new barrels, 2 years over 14 months; racking after the following harvests and placing in vats for at least 1 month then no filtration

Alcohol: 13%



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com