

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 Rouge "Sur Melin"

Varietals: Pinot Noir

Appellation: Auxey-Duresses Rouge

Location: Burgundy

Exposure: Southwest

Soil: Clay and limestone

Vineyard Age: 40 years

Pruning: Guyot Simple

Vineyard Area: 25 ha

Harvest: Manual harvest

Farming Method: Organic processing 

Vinification: Vinification in new barrels, 2, 3, 4 years old over 14 months; racking after the following harvests and placing in vats for at least 1 month then no filtration

Alcohol: 13%

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AUXEY-DURESSSES SUR MELIN

APPELLATION AUXEY-DURESSSES CONTRÔLÉE

2020

GRAND VIN DE BOURGOGNE

MIS EN BOUTEILLE PAR JEAN-CHARLES FAGOT
21190 CORPEAU - CÔTE-D'OR - FRANCE
CONTIENT DES SULFITES - PRODUIT DE FRANCE

75cl

13.0%vol.



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