

# 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:** Chassagne Montrachet Blanc

**Varietals:** Chardonnay

**Appellation:** Chassagne Montrachet

**Location:** lieu-dit is, les Chambres

**Farming Method:** Organic, not certified

**Vinification:** Traditional fermentation, then aged in barrels for 12-14 months. Bentoning only for the first 2 months. Winemaker uses 1/3 new barrels, 1/3 two-year-old barrels and 1/3 three and four-year-old barrels.

# JEAN-CHARLES

JC CHASSAGNE  
MONTRACHET  
APPELLATION D'ORIGINE CONTRÔLÉE  
2017

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.



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

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)