

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.

Praise for the 2017 vintage from Burgundy Report: "Deeper, more evolved nose. Nicely structured, plenty of concentration too. This wine surprises with a fine, clean burst of mid and finishing flavour." (BN)

SPECIFICATIONS

Wine: Saint-Romain Blanc

Varietals: Chardonnay

Appellation: Saint Romain AOC

Location: Burgundy

Exposure: South

Soil: Clay and limestone

Vineyard Age: Average of 30 years

Pruning: Guyot simple

Vineyard Area: 12 acres

Harvest: Manual

Farming Method: Sustainable 

Production: 900 bottles

Vinification: Temperature-controlled fermentation with natural yeasts. Aged 12 months in French oak. Bentonite and caseine fining, kieselguhr filtration.

Food Pairings: Charcuterie, river fish, oeuf beurette

JEAN-CHARLES

SAINT-ROMAIN

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.



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

www.shiverick.com • shiverick@shiverick.com