

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: Bourgogne Cote d'Or Blanc "Les Loueres"

Varietals: Chardonnay

Appellation: Bourgogne Cote d'Or Blanc

Location: Burgundy

Exposure: Southwest

Soil: Clay and limestone

Vineyard Age: 35 years

Pruning: Guyot Simple

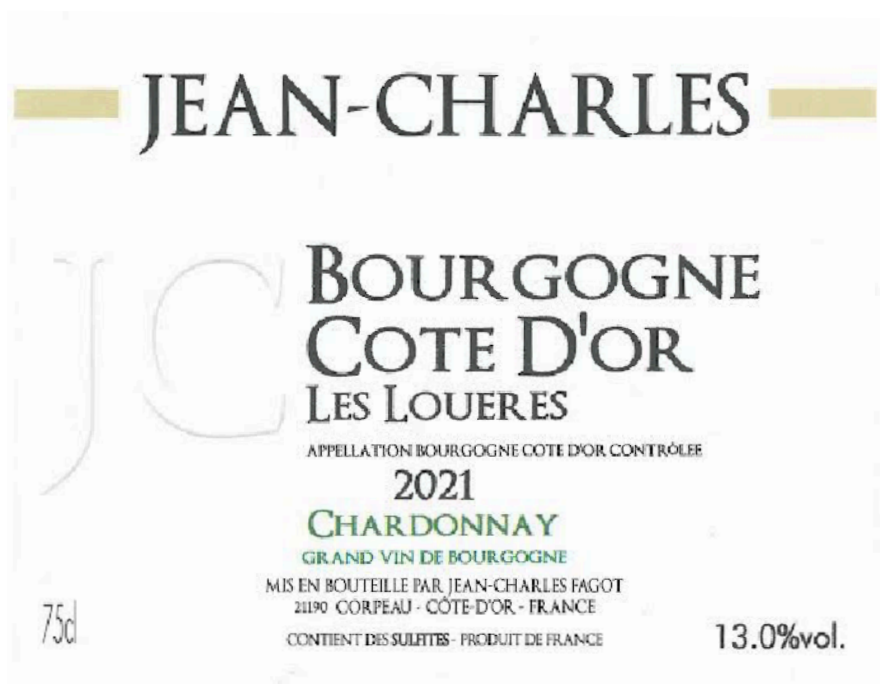
Vineyard Area: 25 ha

Harvest: Manual harvest

Farming Method: Organic Processing 

Vinification: Vinification in new 1-year-old and 2-year-old barrels over 10 months; kieselgur filtration with bentonite and casein bonding for 1 ½ months

Alcohol: 13%



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