

# 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 "Les Champs l'Hullier"

**Varietals:** Chardonnay

**Appellation:** Bourgogne Blanc AOC

**Location:** Burgundy

**Exposure:** South east

**Soil:** Clay and limestone

**Vineyard Age:** average of 35 years

**Pruning:** Guyot simple

**Vineyard Area:** 45 acre

**Harvest:** Manual

**Farming Method:** Sustainable 

**Production:** 3000 bottles

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

**Food Pairings:** Charcuterie, terrines, Jambon Persille

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JC  
BOURGOGNE  
COTE D'OR  
LES CHAMPS L'HUILLIER

APPELLATION BOURGOGNE COTE D'OR CONTRÔLÉE

2019

CHARDONNAY

MIS EN BOUTEILLE PAR JEAN-CHARLES FAGOT  
21190 CORPEAU - CÔTE-D'OR - FRANCE

CONTIENT DES SULFITES - PRODUIT DE FRANCE

13.0%vol.

75cl



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