

# 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:** Hautes Cotes de Beaune Blanc

**Varietals:** Chardonnay

**Appellation:** Bourgogne Hautes Cotes de Beaune Contrôlée

**Location:** Burgundy

**Exposure:** South east

**Soil:** clay and limestone

**Vineyard Age:** Average of 30 years

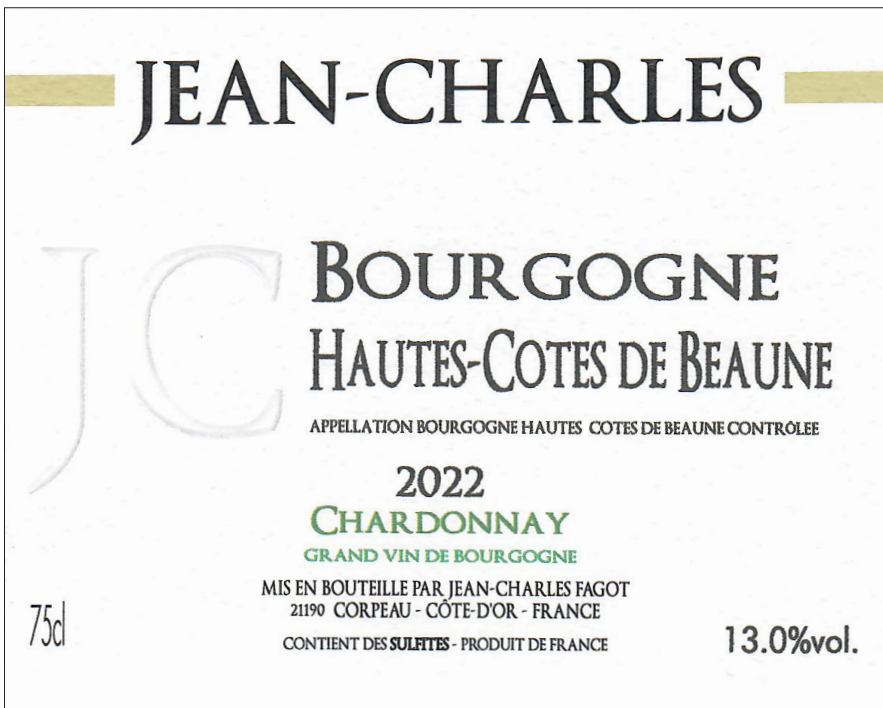
**Pruning:** Guyot simple

**Vineyard Area:** 50 acres

**Harvest:** Manual

**Farming Method:** Sustainable 

**Vinification:** Cold vinification, then aging in barrels for 10 months (1/5 new barrels, 1/4 1-year-old barrels, 1/4 2-year-old barrels and the rest in 3 and 4-year-old barrels), Malo finished after 6 months, and bottling in September before harvest.



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