

# 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 Rouge "Les Riaux"

**Varietals:** Pinot Noir

**Appellation:** Bourgogne AOC

**Location:** Burgundy

**Exposure:** South

**Soil:** Clay and limestone

**Vineyard Age:** Average of 50 years

**Pruning:** Guyot Simple

**Vineyard Area:** 18 ha

**Harvest:** Manual

**Farming Method:** Sustainable 

**Production:** 5000 bottles

**Vinification:** Temperature-controlled fermentation with natural yeasts. Aged 12 months in French oak. No fining, kieselguhr filtration.

**Tasting Note:** Veal terrine, fresh water fish

**Alcohol:** 13.00%

**Residual Sugar:** > 2 g/l

**Acidity:** 3.97 g/l

