

# 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.

# JEAN-CHARLES

JC

MERCUREY

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.

## SPECIFICATIONS

**Wine:** Mercurey

**Varietals:** Pinot Noir

**Appellation:** Mercurey AOC

**Location:** Burgundy

**Exposure:** Southwest

**Soil:** Clay and limestone

**Vineyard Age:** 40 years

**Pruning:** Guyot Simple

**Vineyard Area:** 25 ha

**Harvest:** Manual

**Farming Method:** Sustainable 

**Production:** 1500 bottles

**Vinification:** Temperature-controlled fermentation with natural yeasts. Aged in one and two year old French oak. No fining, kieselguhr filtration. Bottled October 2016.

**Food Pairing:** Grilled meats

**Alcohol:** 13.00%

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



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