

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.

The Chassagne-Montrachet Rouge is made entirely from estate fruit.

JEAN-CHARLES

JC CHASSAGNE
MONTRACHET
APPELLATION D'ORIGINE CONTRÔLÉE

VIEILLE VIGNE

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: Chassagne-Montrachet Vieille Vigne

Varietals: Pinot Noir

Appellation: Chassagne-Montrachet AOC

Location: Burgundy

Exposure: Southwest

Soil: Clay and limestone

Vineyard Age: 55 years

Pruning: Guyot Simple

Vineyard Area: > 1ha

Yield: 40hl/ha

Harvest: Manual

Farming Method: Sustainable 

Production: 1500 bottles

Vinification: Temperature-controlled fermentation with natural yeasts. Aged foudre. No fining, kieselguhr filtration. Bottled October 2016.

Food Pairing: Poultry, cheese

Alcohol: 13.00%

Residual Sugar: > 2 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com