



21190 CORPEAU - CÔTE-D'OR - FRANCE

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 Blanc "Les Champs l'Huillier"

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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