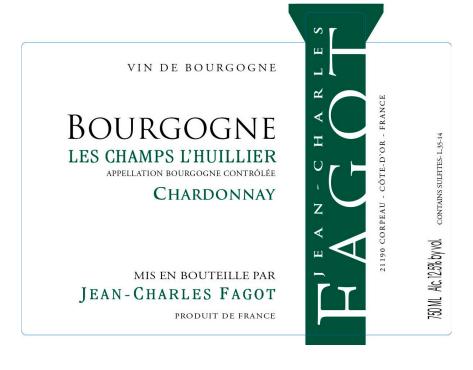


## **PROFILE**

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 raisonée, 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'Huilier"

Varietals: Chardonnay

**Appellation:** Bourgogne Blanc AOC

**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, kiselguhr filtration.

Food Pairings: Charcuterie, terrines,

Jambon Persille



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