

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: Santenay Gravières

Varietals: Pinot Noir

Appellation: Gravières AOC

Location: Burgundy

Exposure: South east

Soil: clay and limestone

Vineyard Age: Average of 30 years

Pruning: Guyot simple

Vineyard Area: 50 acres

Harvest: Manual

Farming Method: Sustainable 

Vinification: Sorting during the harvest, destemming, cold vinification for 1 week, barrels for 12 months of aging. 1/3 new barrel, 1/3 1 year old barrel and 1/3 2 year old barrel. only filtration with kieselgur. Bottling mid-October 2024.



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