

FIXIN

- REGION Côte de Nuits
- VILLAGE Fixin

- APPELLATION Fixin
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 45 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats, 100% malolactic fermentation
- AGEING 10 to 12 months ageing in oak barrels

Description

Located between Dijon and Gevrey-Chambertin, Fixin (pronounced "Fissin") is one of the northernmost appellations of the Côte de Nuits. Its vineyards are based on a clay-limestone marly soil and are mostly exposed to the east. Less known than its neighbors, it represents excellent value for money. Powerful and structured wine, Fixin will be perfect after a few years of aging.

Wine tasting

- TASTING NOTE This wine has a brilliant ruby colour with fresh red fruit complemented by vanilla spice and chocolate aromas. The palate is rich and silky with finely balanced tannins. This wine has much in common with top quality Gevrey-Chambertin wines and is great value for money.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Red meat game meat mature cheeses.
- SERVING TEMPERATURE 14-16°



APPELLATION FIXIN CONTRÔLÉE

A BEAUNE - CÔTE-D'OR - FRANCE