



# Louis Latour

MAISON FONDÉE EN 1797

FIXIN

1997

- 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
- AGEING 10 to 12 months ageing in stainless steel vats

## *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 With a rich ruby robe, and a powerful gamey nose, the Fixin has the hallmark of classic red Burgundy. The palate is fruity with a hint of truffle, and the tannins rounded and supple. One of Burgundy's lesser-known appellations, and terrific value for money.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Red meat - game meat - mature cheeses.
- SERVING TEMPERATURE 14-16°

