

FIXIN 1998

- 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 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 A brilliant rich colour with a complex nose of ripe red fruits and herbaceous undertones. The palate is extremely elegant and fruity with smooth tannins. A very promising Côte de Nuits wine with great finesse and distinction. Tasted 25/10/00
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Red meat game meat mature cheeses.
- SERVING TEMPERATURE 14-16°



APPELLATION FIXIN CONTRÔLÉE