

FIXIN 2020

- 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.



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 Of a deep garnet color, our Fixin 2020 offers a perfume of blackberries and spices. Its ample and round mouth with silky tannins reveals flavors of black cherry and mocha. Nice freshness on the finish.
- 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