

FIXIN 2021

- 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 Our Fixin 2021 has a deep dark ruby colour. Its nose is intense and reveals aromas of black cherry and liquorice. The palate is full and reminds liquorice notes completed by hints of mocha. Its tannins are velvety, its length and freshness are remarkable.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Red meat game meat mature cheeses.
- SERVING TEMPERATURE 14-16°

