

FIXIN 2023

- 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 With its deep ruby color, our Fixin 2023 offers aromas of blackberry, blackcurrant, and nutmeg on the nose. Fresh on the palate, with good length and hints of mocha. Nice tannic 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