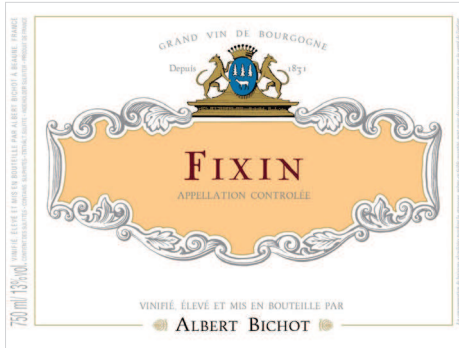


FIXIN



Côte de Nuits

100 % Pinot Noir

AOC Village

The vineyard:
 Calcareous clay soil
 with localized marls

Vinification:
 Temperature-controlled conical oak vats
 20 to 28 days

Ageing:
 100 % oak barrels
 15 to 20 % new oak
 14 to 16 months

The wines from Fixin (pronounced "Fissin") also have the right to bear the Côte de Nuits Villages appellation. The gentle slopes are a common occurrence around the village, with as much as 80 metres difference between the highest and lowest vines.

Tasting notes

Delicate and discrete, the nose features subtle notes of forest undergrowth. Fleshy and robust, this crisp, oaky wine offers harmonious balance. The finish is long with slightly spicy notes.

Food/wine pairing

Our Fixin can accompany meat cooked in sauce - especially red wine sauces - as well as game and mild to medium cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine is ready to drink or may be laid down for 3 to 5 years or more.

