



Fixin 1^{er} Cru « Les Hervelets »

KNOW-HOW

The grapes are picked and sorted by hand. Maceration lasts 3-4 weeks, usually with 40-50% of the grapes whole. The wines are aged for 16 -18 months in French oak barrels, of which around 50% are new.

TERROIR

The *climat* is situated at the top of an east-facing slope. The terrain is mainly chalky brown soil, with nuances of marl.

This climat in Fixin is located alongside the Les Arvelets « lieu-dit ». The area used to be just fields. « Hervelet », like « Arvelet », is a diminutive of « Arve » in Old French and « Arva » in Vulgar Latin, meaning « fields ».

TASTING NOTES

The wine reveals lovely fruity aromas such as blackcurrants and morello cherries, as well as floral aromas such as peonies, along with dashes of pepper. On the palate, its black fruit aromas, typical of the Pinot Noir, subtly blend with the « wilder » flavours. This wine displays a good tannic structure and can either be enjoyed when young or after a few years' bottle ageing.

FOOD-WINE PAIRING

Meat and game, strong-flavoured dishes, cheeses.

