

## FIXIN 1<sup>er</sup> Cru « Les Hervelets »

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 ».

### VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are picked and sorted by hand. Maceration 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.

### TASTING

EYE Ruby red colour

NOSE 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.

MOUTH 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

PAIRING Meat and game, strong-flavoured dishes, cheeses.

TEMPERATURE 14°C / 15°C

AGEING 5 to 6 years.

