

FIXIN

Located in Côte de Nuits between Dijon and Gevrey-Chambertin, Fixin (pronounce Flssin) is created in 1860 at his hamlet of Fixey. The appellation is known to produce red wines known as 'winter's wine'.

VINIFICATION AND AGEING

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| GRAPE VARIETY | Pinot Noir |
| WINEMAKING | The grapes are harvested by hand and sorted by hand. Maceration lasts 3-4 weeks, 40-50% of the grapes are destemmed. The wines are aged for 16-18 months in French oak barrels, of which around 50% are new. |

TASTING

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| EYE | Deep mid-red. |
| NOSE | Floral scents (violet and peony), fruits (blackcurrant, Morello cherry and quince), musk and pepper. |
| MOUTH | Tannin in its youth but a rounded attack solid structure and delicate texture with age. |
| PAIRING | Red meat, poultry with sauce and any type of cheese |
| TEMPERATURE | 13°C / 15°C |
| AGEING | Between 3 to 6 years. |

