



## CLIMAT & TERROIR

This place is located in the south of the appellation. Blend of 3 plots in deep and stony limestone and clay soils.

**Operated vineyard surface:** 44 ares

**Appellation:** Fixin

**Soil:** clay-limestone soil associated with cone screes

**Grape variety:** Pinot Noir

**Exposure:** South

**Location:** bottom of the hillside

## VINIFICATION & AGEING

**Harvest:** manual harvest followed by a manual sorting

**Vinification:** after partially destalking the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

**Ageing:** in new oak barrels (20%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing:** 13 months in oak barrels then 2 months in a tank

## TASTING

Lively and fruity wine on notes of black fruits and spices. Powerful and silky tannins on the palate, with a minty freshness and a great length on the fruit.

**Food & wine pairings:** Grilled sirloin, mushroom fricassée

**Cellaring potential:** from 7 to 10 years

