



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 fricassee

Cellaring potential: from 7 to 10 years

