



CLIMAT & TERROIR

Pronounced 'Fissin', this appellation located in the North of Côte de Nuits, produces mainly red wines.

Operated vineyard surface: 0.25 hectares

Appellation: Fixin

Soil: clay-limestone with cone scree

Grape variety: Pinot Noir

Exposure: South

Location: bottom of the hillside

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification : after destalking all 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 (25%) 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 3 months in a tank

TASTING

Bouquet of floral aromas like violet and fruits like blackcurrant or sour cherry. Well-rounded palate, delicate texture and a remarkable richness.

Food & wine pairings: Duck papillote, prime rib in a spice crust, blueberry pie

Cellaring potential: From 7 to 10 years

