



## CLIMAT & TERROIR

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

**Operated vineyard surface:** 0.25 hectares

**Grape variety:** Pinot Noir

**Appellation:** Fixin

**Exposure:** South

**Soil:** clay-limestone with cone scree

**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

