



Fixin les Chenevières

RED



The appellation

Village appellation. The name may be followed by the name of the climate, in this case Les Chenevières. This appellation includes 6 Climats classified as Premier Cru.

Grape variety

Pinot noir

Plant density

10,000 vines/hectare

Average production authorized

50 hectoliters/hectare

Soil

Limestone and marl

Plot surface area

50 ares (1 hectare = 10 000 m² = 24 ouvrées)

Yearly production

3,344 bottles

Elaboration method

Vineyard management : sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

Vinification : traditional fermentation in vats for 3/4 weeks.

Ageing : 14 to 18 months in French oak barrels (Troncet forest): 50% one-wine barrels + 50% 3 year-old barrels.

Tasting

Characteristics : As a red wine, it's what we call a "winter wine" because it needs time in the bottle. Highly colored, with a brilliant violet color. The bouquet of the Fixin appellation is floral (violet, peony), fruity (blackcurrant, morello cherry, quince), animal, musky and peppery. Cherry pit is not uncommon. Often tannic and a little hard in its youth, Fixin has a round, lively attack and a solid structure. Its fatness and delicate texture.

Pairing : masculine yet delicate, Fixin's tannic structure is ideal for fine cuts of meat, such as braised pork, well-marbled entrecôte steaks and poultry stews.

Serving temperature : 13 to 15°C

Ageing potential : Decant for immediate pleasure. Fullness between 6 and 8 years.