

FIXIN 'La Place'

Vines

Fixin is less well known than its famous neighbours on the Côte de Nuits but can compete with any of them. The soil is a cocktail of hard limestone for the bouquet, clay-limestone marl for powerful wine, and brown earth for subtlety. The 40-to-50-year-old vines, are located in the hamlet of Fixey, connected to Fixin; one of the plots in the locality of Foussottes is right next to the magnificent 10th century Saint-Antoine church. The other plot at La Place is located on the edge of the Grands Crus wine route. Acquired in 2006, the total area is 0.5682 hectare.

Vinification

Vinification is traditional in line with all the other wines of the estate, but maturation takes place in new oak barrels from Nièvre (25%).



Tasting

With a beautiful dark red colour, this wine often gives floral aromas of violets and peonies and fruity aromas of blackcurrant and sour cherries. It has a round and lively attack on the palate with great structure; the texture remains very delicate.

Fixin can be served with paella, tapas or spring rolls, but also with Chaource or Époisses cheese.