

WHITE WINE

FIXIN – Blanc d'Argiles



Category	AOC VILLAGE
Wine Region	Vineyards of the Côte de Nuits, in Côte d'Or
Place of production	FIXIN – Blend of several plots , namely : «Les Champ des Charmes», «En Crèchelín», «Champs de Vosger», «Pommier Rougeot»
Grape Variety	CHARDONNAY (100%)
Harvesting	Manual – Selective sorting in the vineyards, then on a vibrating table
Ageing	12 months in 500-liter oak barrels
Terroir	Clayey and or loamey-clayey sandy soils, very thick, and slightly calcareous
Age of the vines	5 to 15 years
Cultivation Type	<b>Certified Organic farming by Ecocert</b>
Serving Temperature	12 to 13°C
Tasting – Cellar Ageing	Between 4 and 8/10 years

The **Fixin white**, is a rare and confidential production in the Fixin appellation: only 6 hectares, while the reds represent 95 hectares.

**TASTING**

This is an excellent wine with a pale golden coloring and beautiful, brilliant reflections. The nose is very often aromatic, with beautiful floral and citrus notes. As for the palate, it is suave, with a beautiful liveliness.

**FOOD AND WINE PAIRINGS**

The white Fixin will be lovely served with fish, but it will also perfectly accompany creamy white meats.

*Domaine Huguenot – 21160 Marsannay-La-Côte – Bourgogne – Côte d'Or - France*

