



DOMAINE HUGUENOT

Grands Vins de Bourgogne



FIXIN *Terre Brune*



Grape Variety : Pinot Noir

Parcels : Aux Petits Crais, Les Échalais, Les Portes-Feuilles, En Coton, En Crechelin, Les Tellieres.

Vine Age : 55 years

Ageing Potential : 3 to 10/12 years

Vinification : Hand-harvested grapes – selective sorting
30% whole cluster, 70% destemmed (Varies depending on the vintage)

Ageing : 12 months in oak barrels + 4 to 6 months in stainless steel vats

Terroir & Exposure : Blend of several plots from the north to the south of the appellation. Exposure is to the east and south-east and these plots are located in the foothills on a mixture of clay and silt.

Tasting Notes : An intense nose of fresh cherries. The palate is brimming with fruit and sunshine with a superb balance and dense tannins.

Food & Wine Pairings : Pair it with good cuts of meat, such as braised pork, well-marbled rib of beef, poultry casseroles and various curries or spicy dishes. The refinement of its aromas and its finish makes it great with more creative pairings like paella, tapas or spring rolls. As for cheese, Fixin will go well with the finesse of Chaource, or the fruitiness of Comté or even the strong flavours of Epoisses.