



DOUDET - NAUDIN
— EN BOURGOGNE DEPUIS 1849 —

FIXIN

GRAPE VARIETY

Pinot Noir

CONTROLLED APPELLATION

Located in the north of the Côte-de-Nuits (at 3km from Gevrey-Chambertin), Fixin is a captivating small village producing wines of interest. Adjacent of the vineyards of Gevrey-Chambertin, the vines of Fixin possess some common characters particularly on the parcels located in the south of the village. The production proposes a very good balance quality price notably in the good years.

LOCAL SOIL

Marly, limestone, exposure east in small slope.

WINE-MAKING

Manual grape harvest. Pick over by hand on tables of selection. Control of the temperatures. Rather long fermentation, 17 days before pneumatic pressing.

Maturation in oak barrels (15% new oak barrels) during 15 months.

CHARACTER AND STYLE

Dark ruby colour. The nose nuances express the blackcurrant, the raspberry, the blackberry together with the typical animal notes of the wines of the Côte-de-Nuits. On the palate the wines is fruity and pleasant. The well blended tannins combine with the spices without too much dryness.

AGEING AND SERVICE

To drink young or to keep 2-3 years. Temperature of service: 15°C

Fixin is advised for a large pallet of dishes: White or red meat, grilled or cooked in sauces (after few years of ageing) all the cheeses, in fact all the good cook !

