



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —



*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.*



Pinot noir



Manual harvest. Rather long fermentation, 17 days before pneumatic pressing.



Maturation in oak barrels during 15 months.



Marly, limestone, east-exposure in small slope.

## TASTING

Dark ruby colour. The nose expresses notes of blackcurrant, raspberry, blackberry together with the typical animal notes of the wines of the Côte-de-Nuits. On the palate the wine is fruity and pleasant. The tannins blend perfectly with the spices without causing too much dryness.



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.



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