

*RED WINE***FIXIN – Terre Brune**

Category	VILLAGE AOC
Wine Region	Côte de Nuits vineyard, on the Côte d'Or
Place of production	FIXIN - Blend of several plots <i>in the commune</i> , namely Aux Petits Crais, Les Echalais , Les Porte-feuilles
Varietal	PINOT NOIR (100%)
Harvest	Manual – sorted in vineyard, then on a vibrating table with a blower.
Ageing	12-15 months in oak barrels. Variety of barrel origins and coopers with a medium toast and heart wood are used.
Terroir	Predominantly clay and sandy clay-silt.
Vine age	45 - 55 years
Cultivation type	Certified organic farming by Ecocert
Production	8,000 bottles
Serving temperature	13 to 15°C
Drinking/cellar-ageing	from 3 to 10-12 years

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 – FOOD AND WINE PAIRING

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

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.

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