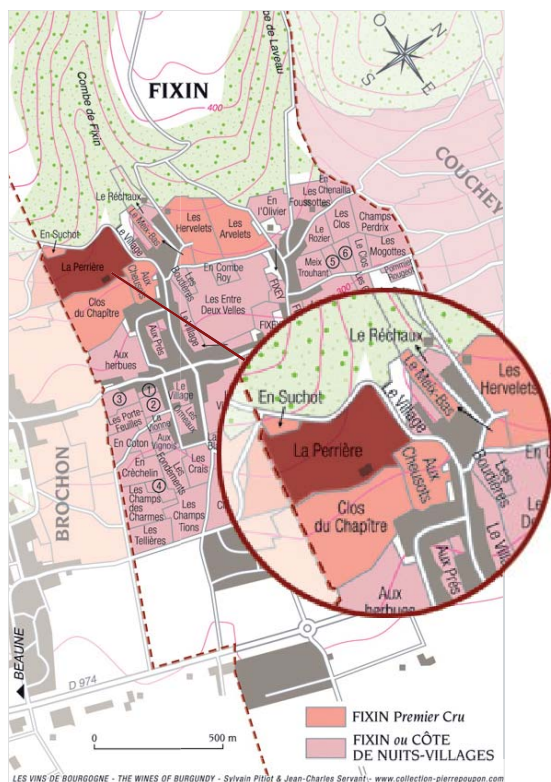


# FIXIN 1ER CRU "CLOS DE LA PERRIÈRE" - MONOPOLE



**Côte de Nuits**

**100 % Pinot Noir**

**AOC 1er Cru**

**The vineyard**  
 Calcareous clay soil

**Vinification:**  
 Temperature-controlled conical oak vats  
 20 to 28 days

**Ageing:**  
 100 % oak barrels  
 30 % new oak  
 14 to 16 months

*Fixin (pronounced "Fissin") is located in the Côte de Nuits area, between Dijon and Gevrey-Chambertin. The "Manoir de la Perrière" was built in the 12th century by the Monks of Cîteaux, who have been the first to detect the potential of this 5-hectare (12 acres) clos. There is no Grand Cru in Fixin, yet, thanks to its exceptional climate and its ideal exposure, it has already been compared to its neighbour, the Chambertin! Indeed, it has a south-east exposure, at an altitude of 350 to 380 meters, and its calcareous soil is homogenous.*

### Tasting notes

The nose features notes of black cherry and wild strawberries. Ample and very fine, it offers silky tannins. Its mineral hints remind the characteristics of the soil it comes from.

The natural maturity of the fruit is balanced by the freshness of this terroir of altitude. On the palate, the aromas are complex, with fruit, liquorice and juniper berry.

### Food/wine pairing

Our Fixin 1er Cru "Clos de la Perrière" can accompany meat cooked in sauce - especially red wine sauces - as well as game and fine cheeses.

### Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine is ready to drink or may be laid down for 3 to 10 years or more.