



## FIXIN «En L'Olivier»

Climat: Les Grands Poisots

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

### Ageing potential

8 to 10 years.

### Food and wine pairings

Roasted or grilled red meats, meat in sauce or game, and matured cheeses.

### Serving temperature

15° to 18°C.

### Tasting notes

A deep, brilliant ruby-red colour.

The nose is complex, revealing ripe red fruit aromas with subtle hints of undergrowth.

On the palate, this wine is both powerful and refined, offering great aromatic complexity and excellent balance.

It may show a slight hint of oak depending on the vintage.



### Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting on a selection table, the bunches are lightly crushed. Maceration is carried out with whole bunches, without punching down, relying solely on daily pump-overs to extract the wine's aromatic and colour structure. The vatting lasts around 15 days, during which alcoholic fermentation takes place. Pressing is done in the purest Burgundian tradition, using a state-of-the-art press. The wines are then racked and transferred into barrels.

### Ageing

Aged in oak barrels for 18 to 24 months in our cellars (malolactic fermentation completed). Bottled at the estate.