

# DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

## BOURGOGNE PINOT NOIR



- Region: Burgundy, Fixin harvest
- Classification: Generic
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 30 years
- Area: 0 ha 52
- Production: 3000 bottles

### 2007 vintage

A bright carmine-red colour.

An open nose revealing notes of undergrowth, flowers (violets) and spices (vanilla).

A full and charming wine on the palate with a hint of strength and minerality, which determines its character. The finish is perfectly balanced between freshness and sweetness.

Ideal with: veal filet mignon, stewed beef.

Harvest: 11<sup>th</sup> September 2009

### 2006 vintage

Harvest on October 2nd, complete destemming, vatting for 15 days.

Maturing for 18 months partially in oak barrels and partially in stainless steel tanks.

A rather light, but bright garnet red colour. A delicate, yet wild bouquet with subtle notes of liquorice.

A fresh attack on the palate and an exhilarant body with hints of red fruits.

Food matching: grilled meat, lamb, Burgundy fondue.

Aging potential: 5/6 years

### 2002 vintage:

comments by J.P RENARD tasting trainer at the BIVB.

A wine with a classical ruby red robe, a pleasant nose of stone fruits (cherries, plums) which after breathing evolves towards wilder and more spicy aromas. The palate, dominated by still firm tannins, is excellently sustained and its length is very noticeable. Keeping this wine for 2 to 3 years should enable all its potential to be revealed.

It will then go well with terrines, poultry livers and white meats.

Serving temperature: 17 °

Preserving: 5/8 years

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## FIXIN



- Region: Burgundy, Côte de Nuits
- Classification: Village
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 35 years
- Area: 3 ha
- Production: 12000 bottles
- Harvest: by hand

### 2007 vintage

A bright ruby-red colour.

A very open nose revealing ripe red fruits.

A beautiful and mellow attack on the palate. The tannins are soft and round. Mentholated notes characterise the particularly fresh finish.

Ideal with: warm or cold roast beef, knuckle of pork, fine cheeses.

Harvest: 10<sup>th</sup> September 2009

Awards: Tasteviné

### 2006 vintage

Harvest on September 27th, complete destemming, vatting for 21 days with pigeage and remontage twice a day. Maturing in oak barrels for 22 months.

A beautiful bright colour. The bouquet expresses finesse with notes of dark berries (blackcurrant, elderberries). Subtle on the palate with slightly wooden and sour tannins, which confer elegance and structure to the wine. The finish presents spicy notes of cloves and nutmeg.

Food matching: rabbit, white meat.

Aging potential: 6/8 years

Awards: Gold medal at the Concours Général Agricole de Paris

### 2005 vintage

Harvest of perfectly sound grapes on September 22nd, vatting for 20 days with pigeage and remontage twice a day.

Maturing in oak barrels for 20 months.

A strong ruby colour and a bouquet of black fruits. A rich, fleshy and concentrated wine on the palate, yet fresh to make for favourable aging conditions.

Aging potential: 7/8 years

Awards: Gold medal at the Concours Général Agricole de Paris, Selected by the magazine Bourgogne Aujourd'hui, Selected for the "Cave de Prestige" of the BIVB

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## **2003 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

As with most wines of this vintage, this Fixin is endowed with a dark colour with hints of deep purple. Its nose of very ripe and candied fruits, a sign of great maturity, opens progressively. Its ample and rounded palate is dominated by tannins that are still firm and which should become softer fairly quickly (2 to 3 years).

Goes well with red meat!

Serving temperature: 16°

Preserving: 7/8 years

Awards: \*\* Hachette Guide 2007

## **2002 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

“With its sustained ruby red robe and an exuberant nose of red fruits (strawberry, blackcurrant, raspberry, etc.), this Fixin, both elegant and complex, is a treat for the senses. Its ample and balanced palate retains a notable freshness which enables it to develop under the best conditions. A wine of great quality that goes well with leg of lamb or roast meat.”

Serving temperature: 17 °

Preserving: 4/8 years

Awards: \*\* Hachette Guide 2006

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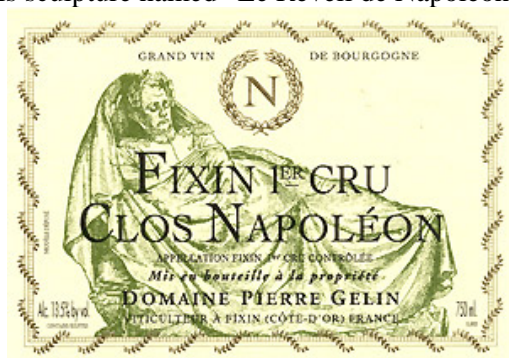
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# DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

## FIXIN 1er cru CLOS NAPOLEON – MONOPOLE

The Clos Napoleon, a parcel previously registered as “Aux Cheuzots”, owes its name to its owner at the time Claude Noisot, an Officer in the Imperial Guard. Claude Noisot, who accompanied Napoleon to the Island of Elba and wished to pay homage to his emperor, commissioned the sculptor Rude from Dijon to create a statue to be erected in the Noisot Park. The label of Clos Napoleon is a reproduction of this sculpture named “Le Réveil de Napoléon” (The Awakening of Napoleon).



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 50 years
- Area: 1 ha 83
- Production: 10000 bottles
- Harvest: by hand

### 2007 vintage

A limpid carmine-red colour.

A nose of red fruits such as morello cherries and redcurrants along with a chalky mineral edge.

On the palate the structure is particularly subtle, the texture of the wine fresh and light. The middle palate is delicious. A smooth and delicate wine.

Ideal with: duck, pigeon, hare, Burgundian cheeses

Harvest: 5<sup>th</sup> September 2009

### 2006 vintage

Harvest on September 29th, vatting for 21 days with pigeage and remontage twice a day.

Maturing for 22 months in oak barrels (10 % new barrels).

A garnet red colour with purple reflexes.

A complex bouquet made up of notes of mild spices (vanilla and cinnamon) and stone fruits. A fresh attack on the palate with creamy and melted tannins, which underline the aromas of kirsch. Beautiful minerality finishing off with notes of vanilla.

Food matching: pigeon, guinea fowl, duck, winged game.

Aging potential: 8 / 10 years

### 2005 vintage

Harvest of perfectly sound grapes on September 23rd. Classical vinification for this outstanding vintage, whose credit belongs entirely to nature.

A dark ruby colour and an intensive bouquet of black fruits developing towards aromas of spices. Rich, fleshy and long on the palate. To be kept for a few more years ...

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## **2003 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

Its ruby robe is of an extraordinary intensity. Its complex and powerful nose releases aromas of the thicket accompanied with wilder notes. After breathing, the fruit fragranced notes are expressed more easily. Its palate, powerful and full-bodied, bears testimony to a remarkable structure.

A wine of great quality which should be kept for 5 to 6 years before it blossoms fully.

Can be served with game, for example.

Serving temperature: 16°

Preserving: 8/12 years

Awards: 1 bunch of grapes at the Burgundy Aujourd'hui tasting in December 2006

## **2002 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

“With its magnificent dark red ruby robe and its extremely agreeable nose of small red fruits, this Clos Napoléon immediately displays a sense of great charm. Its ample and imposing palate is based on an excellent tannin structure and finishes with subtle aromas of stone fruits. Its elegance and power are the signs of a wine of great quality with undoubted keeping potential.”

Serving temperature: 16 °, best drunk with red meats, cheeses.

Preserving: 5 /10 years

Awards: Hachette Guide 2006

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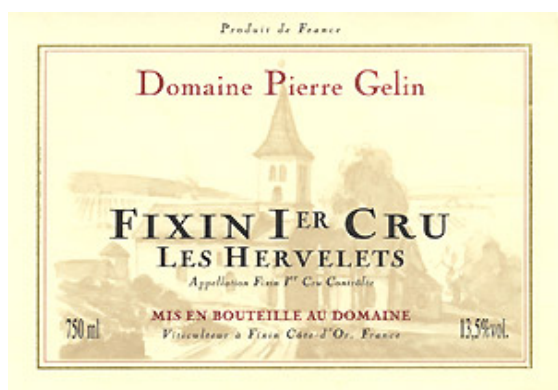
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VITICULTEUR EXPLOITANT A FIXIN

## FIXIN 1<sup>ER</sup> Cru LES HERVELETS



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 45 years
- Area: 0 ha 46
- Production: 2400 bottles
- Harvest: by hand

### 2007 vintage

A limpid carmine-red colour.

A melted fresh, spicy and woody nose. Subtle notes of undergrowth.

On the palate the wine develops extraordinary finesse and a touch of minerality giving it its structure.

The oakiness and freshness work well together. A wine with good length and spicy notes on the finish.

Ideal with: rack of lamb, rabbit ragout, small game.

Harvest: 8<sup>th</sup> September 2009

Awards : Tasteviné

### 2006 vintage

Harvest on September 29th, complete destemming, vatting for 20 days with pigeage and remontage.

Maturing for 22 months in oak barrels (10 % new barrels).

A light and bright garnet red colour. An expressive bouquet of kirsch and cherry brandy aromas.

Tender tannins on the palate and a long body which finishes on notes of very ripe dark fruits. An excellent aromatic harmony.

Food matching: Filet mignon of pork with cream, Bresse poultry, fine cheeses.

Aging potential: 6/10 years

Awards: Silver medal at the Concours Général Agricole de Paris

### 2005 vintage

Harvest of perfectly sound grapes on September 23rd, vatting for 18 days with pigeage and remontage twice a day.

Maturing for 22 months in oak barrels (20 % new barrels).

A bright garnet red colour and a bouquet of red fruits with dominant notes of raspberry. Very present tannins with hints of vanilla giving structure to an ample and round sensation on the palate.

Aging potential: 7/10 years

Awards: Gold medal at the Concours Général Agricole de Paris

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## **2003 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

With an intense colour, "Les Hervelets" displays with this vintage, real aromatic complexity: cooked ripe fruits combine with spices to produce an exuberant nose. Although supple and light, the palate is structured on an excellent content and sustained tannins, revealing a few light notes of liquorice in the finish.

Ageing from 3 to 4 years seems necessary so that the wine can give the best of itself.

A beautiful wine for the future!

Serving temperature: 16°

Preserving: 7/10 years.

Awards: \* Hachette Guide 2007

## **2002 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

Cherry red in colour with hints of ruby, this Fixin premier cru requires a little time to open out and reveal, on a delicately wooded background, its notes of cooked fruits and the thicket. Its ample and remarkably balanced palate is extremely sustained and of exemplary length.

An extremely beautiful wine that needs to be kept for a few years (4-5 years) before being served along with meat and gravy for example.

Serving temperature: 17°

Preserving: 5/10 years

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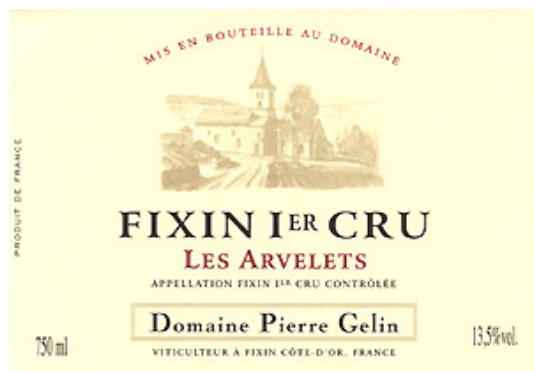
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VITICULTEUR EXPLOITANT A FIXIN

## FIXIN 1<sup>ER</sup> Cru LES ARVELETS



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 25 years
- Area: 13 ares 15
- Production: 600 bottles
- Harvest: by hand
- Vinification: total stripping, in the vat for 10/14 days
- Ageing: 22 months in barrels

### 2002 vintage:

comments by J.P RENARD tasting trainer at the BIVB.

Its sparkling ruby red robe is a veritable invitation to try this wine. Its complex nose exhales delicate floral fragrances, fruity and spicy (blackcurrant, peony, tobacco, ...). Its round and silky palate finally bears witness to a certain firmness, giving a promise of quality ageing.

An extremely beautiful wine which already gives a great deal of pleasure and which one could imagine going well with red meat.

Serving temperature: 17°

Preserving: 6 /10 years

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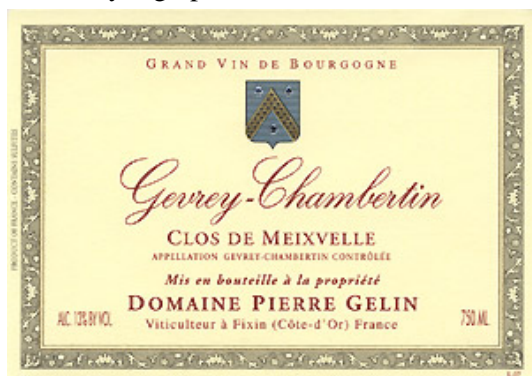
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## GEVREY CHAMBERTIN Clos de Meixvelle - Monopole

A clos right in the centre of Gevrey-Chambertin (“meix” meaning “middle” in old French) surrounded by high protective walls, which contribute to its microclimate.



- Region: Burgundy, Côte de Nuits
- Classification: Village
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 52 years
- Area: 1 ha 80
- Production: 9000 bottles
- Harvest: by hand

### 2007 vintage

A bright ruby-red colour.

A powerful wood-scented nose with hints of spices and menthol. Aromas of fruits such as cherries appear after aeration.

The attack on the palate is straightforward. Spicy tannins are present, but well-balanced. A mix of fruit and spices dominate the finish.

Ideal with: capon, duck, pheasant, strong cheeses

Harvest: 6<sup>th</sup> September 2009

### 2006 vintage

Harvest on September 26th, complete destemming, vatting for 20 days. Pigeage and remontage twice a day. Maturing for 20 months in oak barrels (15 % new barrels).

A light and bright garnet red colour. A both fruity (cherry) and spicy (peppermint) bouquet.

A tender wine on the palate revealing lots of freshness as well as notes of cherry and redcurrant. It presents beautiful finesse and a soft structure, which are directly linked to the quality of the gravelly and not so clayey terroir.

Food matching: grilled rib of beef, Burgundy beef, regional cheeses

Aging potential: 7/8 years

### 2002 vintage:

comments by J.P RENARD tasting trainer at the BIVB.

This is a Gevrey-Chambertin with a lively and luminous red robe. Its nose, after it has been allowed to breathe, opens into a fragrance of almonds, stone fruits and spices. Its balanced palate, with fresh acidity and a still tight tannin structure, will progressively become smoother.

A promising wine that comes into the category of the great keeping wines that require patience. But imagine the pleasure to be had along with coq au vin or stew.

Serving temperature: 16 °

Preserving: 8 /12 years

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## GEVREY CHAMBERTIN 1<sup>er</sup> cru Clos Prieur



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 45 years
- Area: 0 ha 23
- Production: 900 bottles
- Harvest: by hand

### 2007 vintage

A deep ruby-red colour.

A discreet nose of spices and undergrowth.

A firm and straight wine on the palate. Aromas of spices and very ripe red and black fruits envelop a firm substance that bodes well for aging.

Ideal with: red meat and game (venison, wild boar)

Harvest: 7<sup>th</sup> September 2009

Awards : 91 Wine Spectator

### 2006 vintage

Harvest on September 27th, vatting for 21 days with pigeage and remontage twice a day.

Maturing for 20 months in oak barrels (50 % new barrels).

A bright ruby red colour. A lovely bouquet of wooden notes followed by aromas of undergrowth and truffles.

Very full-bodied on the palate with present tannins forming a perfect harmony. A dynamic wine with persistent minerality.

Food matching: Tournedos Rossini, woodcock,

Aging potential: 8/10 years

### 2003 vintage:

comments by J.P RENARD tasting trainer at the BIVB.

Wine that displays astonishing keeping potential. With a vivid colour like most of the 2003 vintage, it requires a prolonged time to breathe in order to bring out its intense notes of ripe fruits and spices. Its considerably ample palate is dominated by tannins that are still firm.

Must be kept before serving with meat and gravy or game. (5 to 10 years). Only for patient wine lovers!

Serving temperature: 16°

Preserving: 8/10 years

### 2002 vintage:

comments by J.P RENARD tasting trainer at the BIVB.

“This ‘Clos Prieur’ is quite simply magnificent, with its intense ruby robe of perfect brilliance, it just invites you to drink. Its bouquet, of rare complexity, is captivating in its floral and fruit fragrances (peony, blackcurrant, blackberry, raspberry ...). The palate, underscored by pleasant roasted notes, is not to be outdone. The whole is harmonious and full-bodied: rounded, smooth tannins, sweet. Although it is extremely good to drink now, it would be wise to wait a little longer. Goes well with the best meats.

Serving temperature: 16 °

Preserving: 4 /8 years

Awards: 2 \*\* Hachette Guide 2006

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## CHAMBERTIN CLOS DE BEZE

Thanks to its eastern exposition, this parcel of Chambertin Clos de Bèze is well ventilated by the northern winds, while its moderate slope ensures a perfect drainage. The soil is of brown limestone and rich in mineral salts and limestone debris.



- Region: Burgundy, Côte de Nuits
- Classification: Grand Cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 30 years
- Area: 0 ha 60
- Production: 1800 bottles
- Harvest: by hand

### 2007 vintage

A bright carmine-red colour.

The still very fresh nose evokes aromas of fruit stones preserved in brandy and vanilla.

The fairly soft body is supported by unctuous and sweet tannins. A somewhat reserved wine.

Ideal with: game birds (pigeon, pheasant, partridge), matured Burgundian cheeses.

Harvest: 7<sup>th</sup> September 2009

Awards : 93 Wine Spectator

### 2006 vintage:

Harvest on September 27th, complete destemming, vatting for 21 days with pigeage and remontage twice a day. Maturing for 20 months in oak barrels (80 % new barrels).

A bright ruby red colour and a bouquet of raspberries. The attack on the palate is discrete, yet followed by a full body. A wine of superb density thanks to firm, but not exceedingly strong tannins. The finish is marked by subtle hints of truffle with an elegant touch of minerality.

Food matching: Roe venison, leg of lamb.

Aging potential: 10/12 years

Awards: Gold medal at the Concours Général Agricole de Paris

### 2003 vintage:

A sublime sparkling dark red robe. A fabulously rich nose dominated by notes of black fruits (blackcurrant, blackberries) and spices (tobacco, pepper). The palate, with delicate floral aromas, has an astonishing presence, interwoven with fine quality tannins. The extended but by no means aggressive finish is typical of the great keeping wines.

A superb wine which should be kept for at least 5 to 10 years before submitting it to our impatient taste buds.

Serving temperature: 16°

Preserving: 8/10 years

References: Hachette Guide 2007

### 2002 vintage:

An intense cherry red robe with bluish hints; a pure and subtle nose with aromas of well-ripened fruits accentuated by a well-structured woody fragrance lending finesse. Palate combining volume and a firm body endowed with fine tannins.

Serving temperature: 16 °, best drunk with red meats, cheeses.

Preserving: 8/12 years

References: silver medal at the Paris “Concours Agricole” in 2004.

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