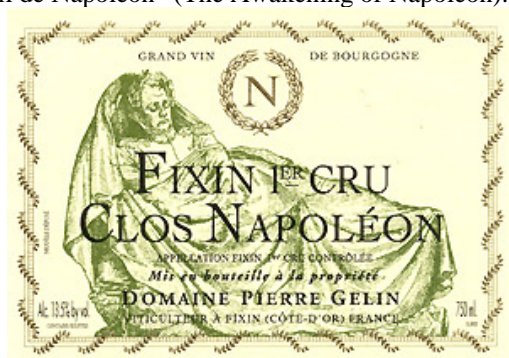


DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

FIXIN 1er cru CLOS NAPOLEON – MONOPOLE

The Clos Napoleon, a parcel previously registered as “Aux Chezots”, 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

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 ...

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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