

DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

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

2008 vintage

Tasting notes by L. Michelet

A brilliant garnet-red colour; the nose opens on wild notes, then discrete woodland sensations appear after aeration.

The attack is fresh and smooth. Then the tartness of summer fruits dominates the tasting. Stone and liquorice stimulate the taste buds in the finish.

Serve with: rabbit, game birds, hard cheeses.

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: 10th 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

Domaine Pierre Gelin - 2, rue du Chapitre - 21220 Fixin

Tél : 03 80 52 45 24 - Fax : 03 80 51 47 80

Email : info@domaine-pierregelin.fr – www.domaine-pierregelin.fr

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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

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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