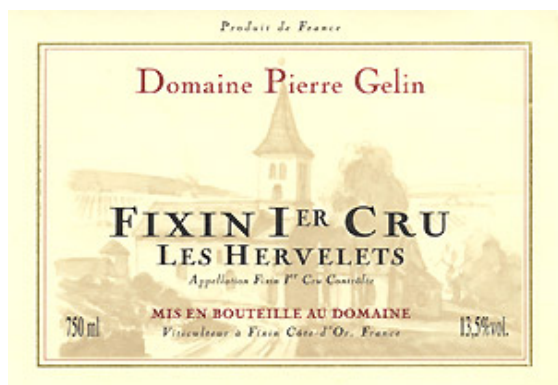


DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

FIXIN 1^{ER} 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

2008 vintage

Tasting notes by L. Michelet

A beautiful deep garnet-red colour. Particularly fine aromas of cherry and violet. It has a subtle, smooth and fresh palate and remarkably soft tannins. Perfect Balance between sweetness and tartness. It is a complete wine, as "deep" as it is "long".
Serve with: guinea fowl, lamb, white meats, creamy sauces

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: 8th 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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