

# 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

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](mailto:info@domaine-pierregelin.fr) – [www.domaine-pierregelin.fr](http://www.domaine-pierregelin.fr)