



# Fixin



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the Côte de Nuits region (Côte-d'Or).

This *appellation* includes **6 Premiers Crus Climats**.

Wines from within the area of this *appellation* may also be known as CÔTE DE NUITS-VILLAGES. Producing communes: **Fixin, Brochon**.

The *appellation* FIXIN and FIXIN *PREMIER CRU* may be followed by the name of the *Climat* from which they come.

## TASTING NOTES

The Fixin *appellation*, which received official recognition in 1936, produces both *appellations Village* and *Premier Cru*. Production is largely of **reds** (*Pinot Noir*) but there are some plots of white (*Chardonnay*). The reds are what are known as “winter wines” because they need to spend some time in bottle. High-colored, they are a brilliant deep purple or what the Burgundians call “deep mid-red”. The bouquet comprises flower scents (violet, peony), fruits (blackcurrant, Morello cherry, quince), animal scents, musk and pepper. Cherry-pit is also quite common. Often tannic and a little hard in their youth, with age the Fixin acquire a heightened and rounded attack and solid structure. Their fullness is remarkable and their texture delicate.

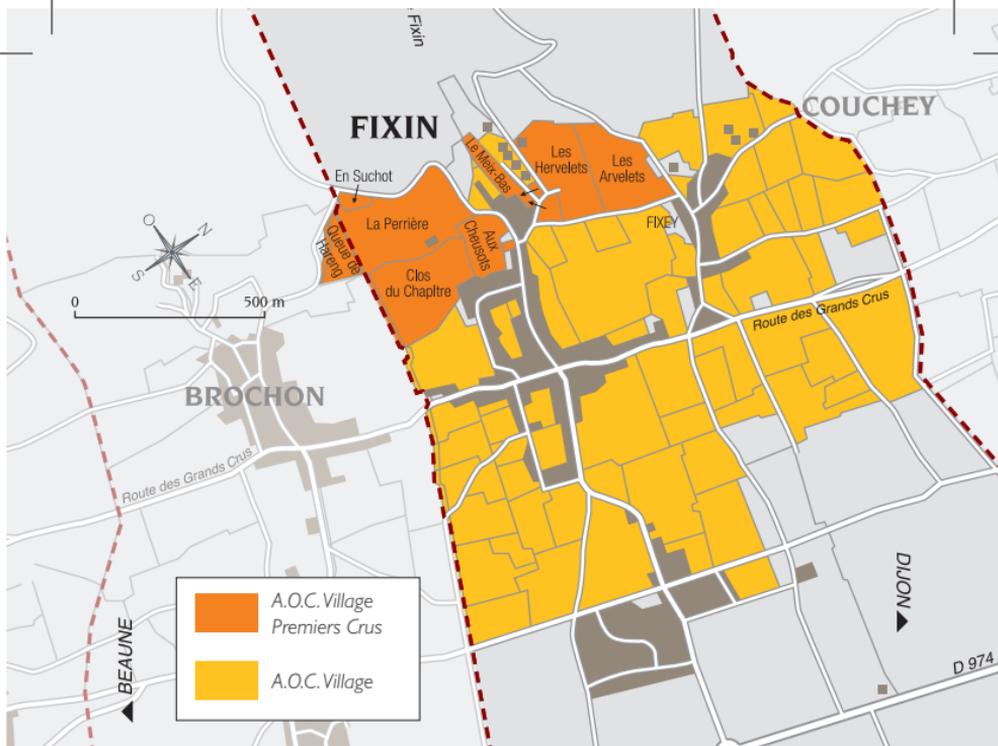
## SERVING SUGGESTIONS

**Red:** masculine yet delicate, its tannic structure makes it a worthy partner for good cuts of meat such as braised pork, beef rib steak with parsley, or poultry stews including their Indian variants (curry, tandoori). However, the delicacy of its aromas and of its finish also makes it a candidate for more inventive combinations such as paella, tapas, or spring-rolls. As far as cheese is concerned, it suits the delicacy of a Chaource, the lusciousness of a Comté, or the strong flavours of an Époisses.

Serving temperature: 13 to 15°C.

**White:** partners superbly with the burgundian speciality of cold parsleyed ham (*jambon persillé*), shellfish, crustaceans, fish or poultry in white sauces, blue cheeses, and goat cheese such as Crottin de Chavignol.

Serving temperature: 11 to 13°C.



## LOCATION

Fixin (pronounced "Fissin") is situated in the *Côte de Nuits* region between Dijon and Gevrey-Chambertin. In 1860 it merged with the neighbouring hamlet of Fixey. As well as wine-cellar, attractions for visitors include the 10th century church of Saint-Antoine, the manor of La Perrière where once the monks of Cîteaux came to enjoy the good air and the good wine, François Rude's famous statue in the Parc Noisot of Napoleon in the process of becoming immortal, a particularly handsome communal laundry and the slate-covered village bread-oven. Here there are a thousand things to see, not to mention many welcoming wine cellars.

## SOILS

The *Premiers Crus* plots are on reasonably homogenous brown limestone soils with east to south-east exposures and at 350 to 380 metres of altitude. In some spots (Hervelets, for example) the soil is more marly. The remaining plots are on lower ground at the foot of the slopes and the soil is a mixture of limestone and marl.

## COLOUR(S) AND GRAPE VARIETY(IES)

**Reds - Pinot Noir.**

**Whites - Chardonnay.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.

Reds: **96.21 ha** (including **17.34 ha** *Premier Cru*).

Whites: **5.29 ha** (including **0.80 ha** *Premier Cru*).

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **3,820 hl** (including **647 hl** *Premier Cru*).

Whites: **211 hl** (including **22 hl** *Premier Cru*).

\* In 2018 \*\* 5 years average, 2014-2018

## PREMIERS CRUS CLIMATS

Commune of Fixin: **Le Meix Bas, Clos Napoléon, Clos du Chapitre, Clos de la Perrière, Hervelets, Arvelets.**

Commune of Brochon: **Clos de la Perrière.**