

MAISON A.GOICHOT

FIXIN

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 7-10 ans

Plot

Located in the Côte de Nuits between Dijon and Gevrey-Chambertin, Fixin united in 1860 with its hamlet of Fixey. This appellation has 6 Climats classified as Premier Cru.

Vinification / Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

High in color, the dress is purple and shiny. The bouquet is divided between floral (violet, peony), fruity (blackcurrant, morello cherry, quince), animal, musk and pepper aromas. Often tannic and a bit harsh in its youth, the high Fixin presents a round attack. Its fat is remarkable, its texture delicate.

Food and wine pairing

Masculine and yet delicate, Fixin displays a tannic structure that appeals to fine cuts of meat, such as braised pork, marbled entrecote, chicken stews and its variations in curry or tandoori; but the delicacy of its aromas and its finish also predestines it for more creative pairings with paella, tapas or spring rolls. For cheeses, the Fixin appellation appreciates both the delicacy of a chaource, the fruitiness of a Comté or the strong flavors of an Epoisses.

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