

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE HUGUENOT

AOP Fixin
White

PRESENTATION

Located in the commune of Marsannay-La-Côte, in the Côte de Nuits, 5km south of Dijon, the domaine has grown over the generations. Vines have been handed down in this family since 1800, thanks to their ancestors. Today, Valérie and Philippe manage and develop the estate, cultivating 23 hectares of vines in the Marsannay, Fixin and Gevrey-Chambertin appellations. For over 40 years, the domaine has been a member of the Vignerons Indépendants de France confederation.

VARIETAL

Chardonnay 100%

LOCATION

Fixin Blanc is a rare and confidential production within the Fixin appellation: only 6 hectares are planted with white varieties, while reds account for 95 hectares. This Fixin Blanc is a blend of several small plots located on thick, clay and/or silty-sandy-clay soils with low limestone content. Age of vines: 10 à 15 years old

TERROIR

Thick clay and/or silty-sandy-clay soils, with low limestone content.

IN THE VINEYARD

Soil and vine management are essential: moderate plowing begins at the end of winter to aerate the soil and encourage microbial activity. Compost tailored to each parcel is added to naturally restart the plant's vegetative cycle. All vineyard tasks—debudding, trellising, and leaf-thinning—are carried out with great precision throughout the season, always focused on quality. These meticulous interventions help regulate yields and produce more concentrated grapes.

HARVEST

The harvest is carried out at the optimal stage of ripeness.

WINEMAKING

Grapes are harvested entirely by hand. They are sorted first in the vineyard, then again at the winery by a team of 8 people working across two sorting tables. Grapes arrive in 15-kg perforated crates to preserve the fruit as much as possible. The first table removes moisture, dry berries, and any insects (ladybugs, earwigs, etc.). The second allows for selecting the finest bunches.

AGEING

Once sorted, the grapes are gently pressed in a pneumatic press, ensuring a slow and progressive extraction of the juice. After static settling, the must is transferred into 500-liter oak barrels to begin fermentation. The wines are then aged for 10 to 12 months in barrels from various origins and coopers, with medium to deep toasting to highlight the heart of the wood.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

An excellent wine with a typically pale golden hue and bright reflections. The nose is often aromatic, revealing elegant floral and citrus notes. The palate is smooth yet lively, with lovely freshness and balance.

FOOD PAIRINGS

Fixin Blanc is, of course, a natural match for fish dishes, but it also shines with seared scallops or a seafood croustade. It will also complement asparagus dishes, stuffed capon with dried fruits, and white meats such as veal blanquette, pork tenderloin, or veal escalope in cream sauce.

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