



DOMAINE DU CLOS SAINT LOUIS

AOP Fixin Premier Cru Hervelets

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Fixin, in Côte de Nuits, Domaine Du Clos Saint Louis is a family estate that exploits parcels on prestigious climates, benefiting from iron-rich limestone soils. Practicing sustainable viticulture, the estate relies on exclusively manual harvesting and traditional vinifications in open tanks to preserve the natural elegance of Pinot Noir. Aging in oak barrels, with a measured proportion of new wood, brings remarkable depth without masking the purity of the fruit. The reds from the estate offer a fine tannic structure, aromas of black cherry, undergrowth, and spices, with a silky palate and beautiful persistence. An essential reference for lovers of Fixin and great Burgundy wines tailored for aging.

VARIETAL

Pinot Noir 100%

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Yield is controlled through spring debudding and green harvesting in July.

HARVEST

All grapes are hand-harvested, with strict selection performed directly by the pickers.

WINEMAKING

After total destemming, fermentation lasts for three weeks, beginning with a cold pre-fermentation maceration and minimal punch-downs.

AGEING

Aged in oak barrels, with 15% new oak, for approximately 12 months.

SERVING

14 à 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Premier Cru perfectly embodies the rustic elegance of Fixin, delivering a wine that is both structured and refined. The nose opens with deep aromas of black cherry and wild blackberry, enhanced by notes of undergrowth, dried herbs, sweet spices, and a subtle hint of smoky oak. On the palate, the texture is ample and silky, supported by firm yet integrated tannins and a lovely freshness. The mid-palate is both generous and precise, offering flavors of ripe plum, blackcurrant, and a touch of damp earth that adds depth and complexity. A refined mineral backbone structures the wine, leading to a long, balanced finish marked by persistent fruit and a delicate spicy note. A wine of character, deeply rooted in its terroir, with excellent ageing potential.

FOOD PAIRINGS

Pair it with hearty cuts of meat such as braised pork, well-marbled ribeye, or poultry stews, including curry or tandoori-style preparations. Its delicate aromas and elegant finish also make it an ideal partner for more creative pairings such as paella, tapas, or spring rolls. For cheese, Fixin pairs beautifully with the softness of Chaource, the fruitiness of Comté, or the bold character of Époisses.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.