

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DU CLOS SAINT LOUIS

AOP Fixin
Red

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

Yields are controlled through spring debudding and green harvesting in July.

HARVEST

All our grapes are harvested entirely by hand, with strict sorting performed by the pickers.

WINEMAKING

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

AGEING

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

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

In this "L'Olivier" cuvée, Domaine du Clos Saint Louis offers a Fixin that is both sincere and expressive—true to the fine terroirs of the Côte de Nuits. The deep ruby robe reveals a precise nose combining ripe red fruits—cherry, raspberry—with darker notes of forest floor, black pepper, and licorice. On the palate, the attack is supple, supported by a beautiful freshness and fine tannins that give structure without harshness. The finish is persistent and subtly oaked, leaving a gourmet impression with notes of morello cherry and a mineral touch. A characterful Fixin, accessible in its youth but with promising aging potential.

FOOD PAIRINGS

Pair it with fine cuts of meat such as braised pork, well-marbled ribeye steak, poultry stews, and their spiced variations like curry or tandoori. Its delicate aromas and refined finish also invite more creative pairings, think paella, tapas, or Vietnamese spring rolls. For cheese, Fixin wines pair beautifully with the creaminess of Chaource, the nuttiness of Comté, or the bold character of Époisses.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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