

JEAN BOUCHARD

— DEPUIS 1926 —



Fixin

AOP Fixin, Bourgogne, France

PRESENTATION

Fixin (pronounced "Fissin") is located in the Côte de Nuits, between Dijon and Gevrey-Chambertin. If gently sloping soils are common around the village, the difference in altitude between the highest and lowest vineyards can reach 80 meters.

LOCATION

Located in the Côte de Nuits, the vineyard is situated between Dijon and Gevrey-Chambertin, directly extending the Marsannay appellation area.

TERROIR

Facing East-Southeast, the vineyards are located on a predominantly clay-limestone soil with a local presence of white marl.

WINEMAKING

Vinification in open tanks with temperature control at 28/30 °C with punching down. Aging in oak barrels (30% new barrels) for 14 to 16 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 15-16°C.
To be enjoyed within 5 to 7 years and more.

TASTING

Beautiful shades of intense ruby.
Distinguished by smoky notes and stone fruit such as cherry and plum.
Beautiful freshness in the mouth, aromatic with a dominant red berry profile and notes of undergrowth and mushrooms; balanced wine with precise tannins.

FOOD PAIRINGS

Classic pairing: Burgundy snails.
Unusual pairing: Lobster and sage ravioli.

Jean Bouchard

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

