

# DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

## BOURGOGNE PINOT NOIR



- Region: Burgundy, Fixin harvest
- Classification: Generic
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 30 years
- Area: 0 ha 52
- Production: 3000 bottles

### 2018 vintage

*Tasting notes by L. Michelet*

Brilliant cherry red robe.

The nose is sunny, warm and vinous, comprised of spicy and 'black' notes (fruits, blackthorn). A slight nuance of noble vegetal or rose brings a subtle touch that is completed by good perfectly integrated woodiness.

In keeping with this, the palate is also warm with aromas of jammy fruits, related to the advanced maturity of the grapes. The powerful aspect of the vintage is also conveyed here, creating 'fire', which is fortunately balanced by good tartness. At the finish, the sensation of liquorice juice makes itself known. But finally, the palate retains the impression of abundance and generosity, both signs of well-managed vinification and maturation.

Pairing: a very versatile wine! Stuffed tomatoes, steak tartare, duckling breast...

Conservation : 6 years

### 2015 vintage

*Tasting notes by L. Michelet*

A beautiful bright ruby-red colour.

The nose is powerful and racy with a subtle woody accent. The early, sunny vintage brings out black fruit notes, and ageing its spicy pepper and nutmeg accents. In the mouth, these spice notes, especially pepper, are echoed in the attack. Zest, integrity, persistence with a touch of youthful austerity produce a compact wine, with slightly tight tannins and a good "mouthfeel". Accompanying these flavours is a subtle minerality that dances on the taste buds. The culmination is a beautifully racy finish with spicy notes. This wine, currently rather reticent but with great structure, is a good introduction to Burgundy's pinots noirs.

Food matching: Steak au poivre, tournedos chasseur.

### 2007 vintage

A bright carmine-red colour.

An open nose revealing notes of undergrowth, flowers (violets) and spices (vanilla).

A full and charming wine on the palate with a hint of strength and minerality, which determines its character. The finish is perfectly balanced between freshness and sweetness.

Ideal with: veal filet mignon, stewed beef.

Harvest: 11<sup>th</sup> September 2009

### 2006 vintage

Harvest on October 2nd, complete destemming, vatting for 15 days.

Maturing for 18 months partially in oak barrels and partially in stainless steel tanks.

A rather light, but bright garnet red colour. A delicate, yet wild bouquet with subtle notes of liquorice.

A fresh attack on the palate and an exhilarant body with hints of red fruits.

Food matching: grilled meat, lamb, Burgundy fondue.

Aging potential: 5/6 years

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