

# DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

## FIXIN 1er cru CLOS NAPOLEON – MONOPOLE

*The Clos Napoleon, a parcel previously registered as “Aux Chezots”, owes its name to its owner at the time Claude Noisot, an Officer in the Imperial Guard. Claude Noisot, who accompanied Napoleon to the Island of Elba and wished to pay homage to his emperor, commissioned the sculptor Rude from Dijon to create a statue to be erected in the Noisot Park. The label of Clos Napoleon is a reproduction of this sculpture named “Le Réveil de Napoléon” (The Awakening of Napoleon).*



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 57 years
- Area: 1 ha 83
- Production: 8500 bottles
- Harvest: by hand

### 2017 vintage

*Tasting notes by L. Michelet ‘Burgundia Oenology’*

Harvested on 17 September; grapes in perfect health; vatting for 18 days with two pigeages per day. Maturation for 21 months in oak barrels. Bottled on 25 July 2019.

A bright, light garnet robe.

The first nose starts with a note of alcohol flavoured with red fruit. Gentle aromas of sweet spices and candied orange follow. A red fruit jam coexists with a spiciness reminiscent of green pepper. As is often the case in this terroir with its meagre soil, the whole is very fine, subtle, noble.

Logically, then, the palate is also subtle, mineral, racy and elegant. Torn between terroir and vintage, a bracing liveliness competes with the sweetness of gingerbread. The aromas are woody, spicy, with crushed leaves reminiscent of tobacco, and each shows up in turn.

The finish is dominated by sour cherry stones. So, hidden beneath an apparently minimalist exterior lies a strong character.

Food pairing: fattened chicken, capon, prime rib of beef.

Laying down : 10/15 years

Note 92/100 Wine Spectator

### 2016 vintage

*Tasting notes by L. Michelet*

Brilliant and intense garnet red robe.

The nose is very subtle, fine, floral, warm, conveying soft spices and black fruits. It builds in strength and becomes focused with aeration, ending on very ripe blackcurrant and damson.

The blackthorn is mixed with a touch of ‘noble’ vegetal aromas, bringing to mind the 30% whole-cluster vinification.

Reigns noble on the palate: racy, firm, almost ‘eternal’ tannins right from the attack; vegetal also, with the usual small note of crushed tobacco leaves. This wine presents both a juicy quality and a saline note, with a clear sunny minerality, signs that the grapes were of good maturity. The perfectly managed vinification has resulted in an even more focused expression of terroir; it could even be said to be terroir to the core! The finish is warm and sunny, but the tasting ends with a fine sapid tartness.

Pairing: pressed duck, platter of mature Burgundy cheeses.

Conservation : 10/15 years

Note 92/100 Wine Spectator

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## **2015 vintage**

*Tasting notes by L. Michelet*

A wonderful garnet robe, bright and intense.

Despite the heat of this year, the nose remains fresh and invigorating. Smoky, spicy, slightly floral notes form a complex bouquet of the highest standard. Underlying notes of cherry and tobacco add their usual scents to complete a highly sophisticated nose. Gathering glowing appraisals, the palate is sappy, juicy, complete, warm, chocolate; in short – superb and spectacular! Slightly tart notes of kirsch dominate the palate. A mineral tension of great finesse draws on the sensation of vegetation to produce a textured, quite spirited wine, with small red fruits (cherry, and kirsch again) unfolding at the finish. Full of restrained strength, this 2015 vintage, magnificently produced, is made for laying down.

Pairing: game, Cîteaux cheese.

Laying down: 10–15 years

Score 93/100 Wine Spectator

## **2014 vintage**

*Tasting notes by L. Michelet*

A bright carmine-red colour.

The nose is discreet, even austere at first. It combines spicy (Szechuan pepper), minty and slightly sauvage aromas. This bouquet is also accompanied by bramble and tobacco notes. In the mouth, the attack is mineral, almost "stony". The tasting continues this register, showing a steady minerality. The body is bound in the tannins. The beautiful acidity of the terroir has produced a wine of character, sturdy and dense with fine length. A "noble herbal note", from vinification with a portion of the harvest complete, lingers as an undertaste throughout the tasting. In conclusion, a finish of outstanding length with notes of tobacco, soft spices and truffles.

Food matching: Duck with olives, duck breast with truffles.

Aging potential: 10/11 years

## **2013 vintage**

*Tasting notes by L. Michelet*

Carmine red colour of moderate intensity.

Complexity is the best word to describe the nose. Each aroma is expressed with equal intensity: herbal (tobacco, peat), fruity (gooseberries, blackcurrants), spicy (nutmeg, cloves). The mouth is always a bit severe at first, taut and serious. The dominant aromatic note is cherry – fruit, stone or in kirsch, depending on the appreciation. The power is always there, but it is contained and will be released patiently over time. An excellent wine, constant despite the vintage fluctuations, Fixin 1er Cru Clos Napoleon remains faithful in its originality to its status as the "star" of the village.

Food matching: Game birds, joint of beef.

Aging potential: 10/11 years

## **2012 vintage**

*Tasting notes by Allen Meadows*

A more deeply pitched and slightly riper nose reflects intensely earthy and sauvage aromas of underbrush and dark currant. There is good richness to the round yet attractively detailed medium weight flavors that possess plenty of minerality that adds a touch of lift to the more powerful and ever-so-mildly rustic finale. This well-balanced effort should also drink well young if desired.

Notation : 90/2019+

## **2011 vintage**

A limpid armine-red colour. A nose of red fruits such as morello cherries and redcurrants along with a chalky mineral edge. On the Palate the structure is particularly subtle, the texture of the wine fresh and light. The middle palate is delicious. A smooth and delicate wine.

Food matching : duck, beef, hare, Burgundian cheeses

Aging potential : 8/10 ans

## **2010 vintage**

*Tasting notes by L. Michelet*

A brilliant ruby-red colour.

It has an intense nose of black fruit with some floral notes of roses and violets.

The very pleasant mouth is both generous and firm, and its sweet silky tannins are balanced by good acidity. A refined minerality extends its full volume, bringing a seductive note. This promising *cuvée* is a perfect expression of its hillside *terroir*.

Goes well with: steak au poivre, game birds, barbecued rib of beef.

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## **2009 vintage**

*Tasting notes by L. Michelet*

Harvest on September 18 th, vatting for 20 days with pigeage and remontage twice a day. Maturing for 18months in oak barrels (10 % new barrels).

Carmine red colour of moderate intensity.

The nose is elegant and subtle, more flowery (violets) than fruity. A slight note of liquorice brings the specificity of Pinot noir in this terroir to mind.

In the mouth, a flowery and finely minty attack gives an immediate sensation of freshness. A crispness of stone fruits then dominates the middle of the mouth. But the charm of this vintage comes from its exceptional aromatic purity: raspberries, cherries and liquorice compose an unequalled harmonious bouquet.

Aging potential : 8/10 years

Goes well with: navarin of lamb, braised ham, duck. Awards : Silver medal

Awards : 91 par Allen Meadows « Burghound.com »; 15.5/20 guide Bettane et Desseaveau

## **2008 vintage**

*Tasting notes by L. Michelet*

A medium deep garnet-red colour. It has a fine, delicate nose with a dominant woody-vanilla note.

The sweetness of gingerbread is perceptible in the mouth. The tannins are smooth and perfectly balance the touch of acidity. A delicate minerality adds an original touch to the finish.

Serve with: duck, beef, pigeon

Awards : Silver medal - 89 Allen Meadows « Burghound.com »

## **2007 vintage**

A limpid carmine-red colour.

A nose of red fruits such as morello cherries and redcurrants along with a chalky mineral edge.

On the palate the structure is particularly subtle, the texture of the wine fresh and light. The middle palate is delicious. A smooth and delicate wine.

Ideal with: duck, pigeon, hare, Burgundian cheeses

Harvest: 5<sup>th</sup> September 2009

Notation : 88 Allen Meadows « Burghound.com »

## **2006 vintage**

Harvest on September 29th, vatting for 21 days with pigeage and remontage twice a day.

Maturing for 22 months in oak barrels (10 % new barrels).

A garnet red colour with purple reflexes.

A complex bouquet made up of notes of mild spices (vanilla and cinnamon) and stone fruits. A fresh attack on the palate with creamy and melted tannins, which underline the aromas of kirsch. Beautiful minerality finishing off with notes of vanilla.

Food matching: pigeon, guinea fowl, duck, winged game.

Aging potential: 8 / 10 years

Notation : 90 Allen Meadows « Burghound.com »

## **2005 vintage**

Harvest of perfectly sound grapes on September 23rd. Classical vinification for this outstanding vintage, whose credit belongs entirely to nature.

A dark ruby colour and an intensive bouquet of black fruits developing towards aromas of spices. Rich, fleshy and long on the palate. To be kept for a few more years ...

## **2003 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

Its ruby robe is of an extraordinary intensity. Its complex and powerful nose releases aromas of the thicket accompanied with wilder notes. After breathing, the fruit fragranced notes are expressed more easily. Its palate, powerful and full-bodied, bears testimony to a remarkable structure.

A wine of great quality which should be kept for 5 to 6 years before it blossoms fully.

Can be served with game, for example.

Serving temperature: 16°

Preserving: 8/12 years

Awards: 1 bunch of grapes at the Burgundy Aujourd'hui tasting in December 2006

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**2002 vintage:**

comments by J.P RENARD tasting trainer at the BIVB.

"With its magnificent dark red ruby robe and its extremely agreeable nose of small red fruits, this Clos Napoléon immediately displays a sense of great charm. Its ample and imposing palate is based on an excellent tannin structure and finishes with subtle aromas of stone fruits. Its elegance and power are the signs of a wine of great quality with undoubted keeping potential."

Serving temperature: 16 °, best drunk with red meats, cheeses.

Preserving: 5 /10 years

Awards: Hachette Guide 2006