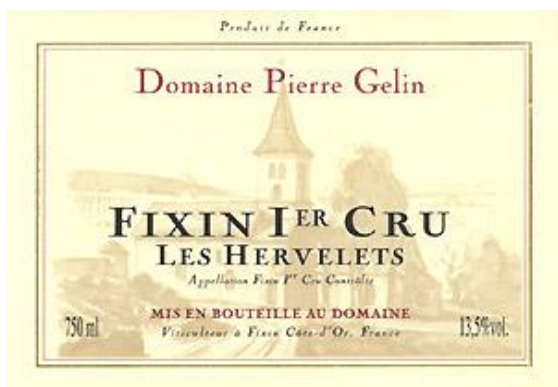


# DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

## FIXIN 1<sup>ER</sup> Cru LES HERVELETS



- Region: Burgundy, Côte de Nuits
- Classification: 1er cru
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 49 years
- Area: 0 ha 46
- Production: 3600 bottles
- Harvest: by hand

### 2017 vintage

*Tasting notes by L. Michelet 'Burgundia Oenology'*

Harvested on 16 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 impression is of a powerful nose – open and dynamic! An almost 'sweet' mixture of red fruits and flowers, embellished with a slightly spicy and original note, reminiscent of smoked Penja pepper.

More discreet now, the palate focuses on reserved tannins, giving it a little rigour that will soften in time. The aromas indicate that this is indeed a Pinot, recognisable and very typical of its terroir, with its spicy/peppery notes of liquorice sticks, and causing the taste buds to salivate! As the wine is tasted, its power increases in intensity – a phenomenon known as the 'peacock tail'. And right at the end: chocolate tannins provide a sensation of mild heat very typical of the terroir.

Food pairing: lamb tagine, veal filet mignon with girolle mushrooms

Laying down : 10/15 years

Awards Guide Hachette: 2\* - Note 91/100 Wine Spectator

### 2016 vintage

*Tasting notes by L. Michelet*

Brilliant and intense ruby red robe.

The wine can be distinguished by its immediate, very open nose. It carries all the characteristics of the vintage: red and especially black fruits, with elements of 'sweetness', warmth (gingerbread), sun, but with good energy. A small, barely perceptible woody hint draws attention to the perfectly managed maturation in barrels.

The palate is very ambitious, offering a wine that is immediately powerful, racy, and both invigorating and sunny at the same time. At first, the impression of a firm texture, of roots, of terroir to the core, followed by black chocolate or black tea aromas. The tasting evolves towards liquorice juice and ends on black cherry stone. High-quality firm tannins are testament to the impeccable vinification process employed, particularly adapted to the conditions of the terroir and the vintage. As a result, this wine is almost of 'Grand Cru' standard!

Pairing: venison (doe, roe deer).

Conservation : 10/15 years

Awards Guide Hachette: 2\* - Note 91/100 Wine Spectator

### 2015 vintage

*Tasting notes by L. Michelet*

A light bright garnet robe.

The very first nose is quite discreet: ripe, black fruits (blackberry, blueberry). When left to breathe, it opens up to reveal the woody notes of ageing. A slight touch of wild, foresty brambles and undergrowth are also present in the bouquet. In the mouth, this warm, mature and dynamic wine attacks the palate with a tartness reminiscent of stewed quetsche plums. The sophisticated texture, together with fine, silky tannins, establishes an almost sensual mouthfeel. Already perfectly established, it holds its own and presents great stability, which results in a wine that

Domaine Pierre Gelin - 22, rue de la Croix Blanche - 21220 Fixin

Tél : 03 80 52 45 24 - Fax : 03 80 51 47 80

Email : [info@domaine-pierregelin.fr](mailto:info@domaine-pierregelin.fr) – [www.domaine-pierregelin.fr](http://www.domaine-pierregelin.fr)

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can be laid down for years with just a gradual loss of its firm characteristics. A vintage with great regularity, year after year, with a charming and subtle aspect.

Pairing: roast duck with turnips, turkey with chestnuts.

Laying down: 10–15 years

Score 92/100 Wine Spectator

## **2014 vintage**

*Tasting notes by L. Michelet*

A beautiful bright garnet colour.

The nose is characterised by fairly exotic aromas: orange zest, liquorice, sandalwood, vanilla discreet in the background. A "noble" herbal accent and a woody touch round out this already complex bouquet. As often in this less stony terroir, the mouth is warm, sunny, sweet and fruity with no aftertaste. The tasting exhibits a beautiful harmony. The tannins are well balanced, with their sweetness helping to quickly establish the body. Yet they continue to develop over time and bring out a certain firmness expected in a Premier Cru. Very good length with touches of sweetness and patina redolent of pastries or damson tarts.

Food matching: Honey-roast pork, rabbit with prunes, rare-cooked lamb

Aging potential: 9/10 years

## **2013 vintage**

*Tasting notes by L. Michelet*

A beautiful bright garnet colour.

The first nose reveals a "noble" herbal nuance, which evolves into spicy notes (pepper, juniper) embellished by a hint of alcohol. The mouth, supple and rounded in attack, is extended with elegance. The tangy structure gives zest to a palate that is perfectly ripe, therefore sweet. In mid-taste the tannins are soft, fine and racy, while the finish evokes the more acidic red fruit (redcurrants, Morello cherries). This produces a wine showing both sweetness and nervousness, very typical of Burgundy's terroirs.

Food matching: Veal filet mignon with morels

Aging potential: 9/10 years

## **2012 vintage**

*Tasting notes by Allen Meadows*

Tasting notes by Allen Meadows Burghound.com

A markedly fresher nose offers up notes of airy and ripe red currant, earth, underbrush and soft floral aromas.

There is a relatively lacy mouth feel to the mineral-inflected medium-bodied flavours that possess a saline hint on the understated, balanced and lingering finish. Note that this will drink well young if desired.

Notation: 89/2018+

## **2011 vintage**

*Tasting notes by Allen Meadows*

A limpid carmine-red colour

A melted fresh, spicy and woody nose. Subtle notes of undergrowth. On the palate the wine develops extraordinary finesse and a touch of minerality giving it its structure. The oakiness and freshness work well together. A wine with good length and spicy notes on the finish.

Food matching : rack of lamb, rabbit ragout , tajine

Aging potential : 6/8 years

Notation 88/100 Allen Meadows

## **2010 vintage**

*Tasting notes by L. Michelet*

An intense, bright ruby colour.

The initial nose is dominated by liquorice, fairly typical of the Fixin *terroir*; this is followed by notes of gingerbread and stewed fruit, sure signs of the full maturity of the grapes.

It has a very clean palate in a very classic style. Purity and integrity are the obvious characteristics of this delicate *cuvée*. The mature tannins of the middle palate continue in a firm aftertaste. This more "sunny" *cuvée* offers a sensation of fullness and can be served right away.

Goes well with: roast poultry, fattened chicken, capon.

## **2009 vintage**

*Tasting notes by L. Michelet*

Carmine red colour of moderate intensity.

The first nose is discreet. After breathing, it opens on scents of fine spices (nutmeg, cloves) and brandy cherries.

The mouth, fine and delicate, is slightly "reserved". The slightly acid tannins compose a distinct and distinguished frame. For the final, subtle red fruit notes give a glimpse of the future character of this fine and very restrained vintage.

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Goes well with: hare, venison, matured Burgundy cheeses.

Aging potential: 7/10 ans

Notation : 90 Allen Meadows « Burghound.com »

## **2008 vintage**

*Tasting notes by L. Michelet*

A beautiful deep garnet-red colour. Particularly fine aromas of cherry and violet.

It has a subtle, smooth and fresh palate and remarkably soft tannins. Perfect

Balance between sweetness and tartness. It is a complete wine, as "deep" as it is "long".

Serve with: guinea fowl, lamb, white meats, creamy sauces

Notation : 88 Allen Meadows « Burghound.com »

## **2007 vintage**

A limpid carmine-red colour.

A melted fresh, spicy and woody nose. Subtle notes of undergrowth.

On the palate the wine develops extraordinary finesse and a touch of minerality giving it its structure. The oakiness and freshness work well together. A wine with good length and spicy notes on the finish.

Ideal with: rack of lamb, rabbit ragout, small game.

Harvest: 8<sup>th</sup> September 2009

Awards : Tasteviné

## **2006 vintage**

Harvest on September 29th, complete destemming, vatting for 20 days with pigeage and remontage.

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

A light and bright garnet red colour. An expressive bouquet of kirsch and cherry brandy aromas. Tender tannins on the palate and a long body which finishes on notes of very ripe dark fruits. An excellent aromatic harmony.

Food matching: Filet mignon of pork with cream, Bresse poultry, fine cheeses.

Aging potential: 6/10 years

Awards: Silver medal at the Concours Général Agricole de Paris

## **2005 vintage**

Harvest of perfectly sound grapes on September 23rd, vatting for 18 days with pigeage and remontage twice a day.

Maturing for 22 months in oak barrels (20 % new barrels).

A bright garnet red colour and a bouquet of red fruits with dominant notes of raspberry. Very present tannins with hints of vanilla giving structure to an ample and round sensation on the palate.

Aging potential: 7/10 years

Awards: Gold medal at the Concours Général Agricole de Paris

## **2003 vintage:**

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

With an intense colour, "Les Hervelets" displays with this vintage, real aromatic complexity: cooked ripe fruits combine with spices to produce an exuberant nose. Although supple and light, the palate is structured on an excellent content and sustained tannins, revealing a few light notes of liquorice in the finish.

Ageing from 3 to 4 years seems necessary so that the wine can give the best of itself.

A beautiful wine for the future!

Serving temperature: 16°

Preserving: 7/10 years.

Awards: \* Hachette Guide 2007

## **2002 vintage:**

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

Cherry red in colour with hints of ruby, this Fixin premier cru requires a little time to open out and reveal, on a delicately wooded background, its notes of cooked fruits and the thicket. Its ample and remarkably balanced palate is extremely sustained and of exemplary length.

An extremely beautiful wine that needs to be kept for a few years (4-5 years) before being served along with meat and gravy for example.

Serving temperature: 17°

Preserving: 5/10 years

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