

DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

FIXIN LA COCARDE



- Region: Burgundy, Côte de Nuits
- Classification: Village
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 56 years
- Area: 0 ha 43
- Production: 2000 bottles
- Harvest: by hand

2017 vintage

Tasting notes by L. Michelet 'Burgundia Oenology'

Harvested on 15 September; grapes in perfect health; vatting for 19 days with two pigeages per day.

Maturation for 21 months in oak barrels. Bottled on 25 July 2019.

A light ruby robe with crimson highlights. Some finely spiced garrigue aromas weave through the middle of a rather discreet, fine and delicate floral nose. With equally subtle lily and wisteria, accompanied by a note of blond tobacco.

The palate takes up this elegance, thanks to a superb crunchy, fleshy, velvety texture, and to wonderful, racy tannins. The very typical liquorice flavours, accompanied by discreet noble vegetal notes, identifies this as a Pinot.

Slightly tart, and reminiscent of pomegranate seeds, the finish has depth, causing the taster to salivate. The overall impression is a juicy, sapid, airy, fine wine; so many qualifiers to describe a wine of superior quality.

Food pairing: game birds, red meats

Laying down: 9–10 years

2015 vintage

Tasting notes by L. Michelet

A wonderfully intense garnet robe.

The nose is quite intense. It opens up with notes of jammy fruit, tobacco and spices. It is further enhanced by an elegant woody aspect. A high olfactory quality is achieved through a duo of orange peel and undergrowth/humus in the background. This vintage provides a quite invigorating attack on the palate thanks to a tartness that is perfectly in line with the product. Then the flavours unfold – strong, warm, powerful, with a chalky sensation and rounded tannins. The wonderful maturity of the grapes can be experienced right up to the finish when the jammy fruits make themselves known. The tartness, which is discreet now, brings just the right amount of contrast.

Well situated at the centre of the village, this vineyard regularly produces a high-quality village-level wine.

Pairing: Belgian beef stew, rabbit with prunes.

Laying down: 9–10 years

2014 vintage

Tasting notes by L. Michelet

A beautiful deep garnet-red colour. The nose is a true "potpourri" of noble aromas: spices, tobacco, brambles, orange zest, and more. "Good" quality herbal accents bring an extra level of complexity.

The mouth is invigorating, clean, even a bit severe. A note of citrus zest, unusual and rare in a red, brings liveliness to stimulate the taste buds. Strong sweet liquorice is the dominant note in the mid-palate. It evolves into a delightfully lingering racy, "crisp" and slightly mineral palate. The ample finish is a balance of strong sweet liquorice and cherry-stones. This Fixin, from a single terroir, hasn't expressed its full potential yet, so it's ideal for cellaring.

Food matching: Veal kidneys à la dijonnaise, stewed beef cheek, carbonade.

Ageing potential: 9/10 years

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2013 vintage

Tasting notes by L. Michelet

A beautiful bright garnet colour. The nose is very expressive with notes of candied oranges, cherries in eau-de-vie, and liquorice. A subtle woody note adds to a complex, racy whole. The mouth is clean, invigorating and juicy. The stewed red fruits confirm the maturity of the harvested grapes. A delicious sweetness, reminiscent of gingerbread, offsets the acidity. The tannin grain is present, without hardness. This climat, right in the centre of the village of Fixin, expresses with boldness and elegance all the potential of the appellation.

Food matching: Rib of beef

Aging potential: 9/10 years

2011 vintage

Tasting notes by L. Michelet

A bright garnet-red colour. A powerful nose produced from perfectly mature grapes. The character is more savage than fruity: here the terroir is the dominant influence. The mouthfeel is smooth for the attack, but evolves into lean, mineral tones. The texture of the tannins is crisp and full-bodied. A grey-pepper note dominates the finish. This new plot operated by the estate produces a complex, racy wine that is a worthy representative of this "mosaic of terroirs" Burgundy.

Food matching: steak tartare, rib of beef.