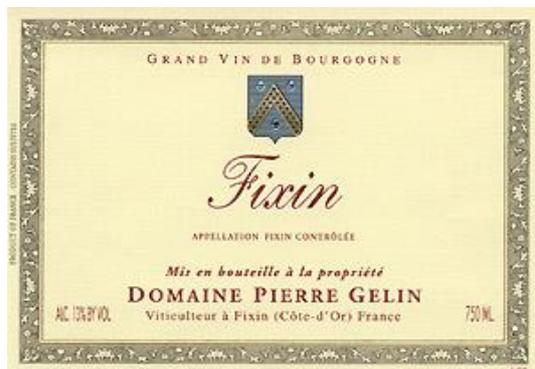


DOMAINE PIERRE GELIN

VITICULTEUR EXPLOITANT A FIXIN

FIXIN



- Region: Burgundy, Côte de Nuits
- Classification: Village
- Colour: Red
- Variety of grape: Pinot Noir
- Land – soil: Clay-limestone
- Age of the vines: 39 years
- Area: 3 ha
- Production: 14000 bottles
- Harvest: by hand

2017 vintage

Tasting notes by L. Michelet 'Burgundia Oenology'

Harvested from 13 to 15 September; grapes in perfect health; vatting for 19 days with two pigeages per day. Maturation for 21 months in oak barrels. Bottled on 24 July 2019.

A bright, light ruby robe.

The taster is met with a very open nose, unleashing a lot of energy; the nose – both sunny and fresh – is focused, and comprises mixed notes of spices, orange peel, herbes de Provence and ripe, red, even jammy, fruits.

This sensation of crushed leaves, showing a fresh, menthol flavour as well as a discreet acidity is picked up on the palate. Typical liquorice aromas revolve around sweet tannins – a sign of the wonderfully ripe grapes. The tasting ends on a tart and tonic note of cherry stone.

Food pairing: saddle of lamb with herbs, kidneys, sweetbreads with ceps.

Laying down: 8/10 years

Awards : 90/100 par Wine Spectator

2016 vintage

Tasting notes by L. Michelet

Brilliant garnet red robe. The first impression of the wine gives a woody nose, followed by spicy notes reminiscent of gingerbread; fruit is also present, with cherry or the stones of cherries, or even the alcohol of the fruit. After a few minutes' aeration, the nose conveys a note of ripe stewed fruit, a sign that the grapes were at perfect maturity during the harvest.

The stewed-fruit aromas are subsequently experienced on the palate via a very good attack. As for the texture, the sensation of sun-soaked grapes is balanced by a slight tartness in response. Then the tasting becomes focused and evolves towards pure cherry juice. Because of the mellow, juicy and racy tannins, this round vintage conveys a true expression of the terroir, not to mention a certain finesse which is surprising for the appellation. A good length on a hint of liquorice places this wine as one of the greats.

Pairing: pigeon, duck, pheasant.

Conservation: 8/10 years

Awards : 90/100 par Wine Spectator

2015 vintage

Tasting notes by L. Michelet

A wonderfully intense garnet robe.

The strong sun exposure of the vintage can be experienced to the full with a very sweet nose that opens up to notes of macerated ripe fruits, of gingerbread and of tobacco. An equally spicy woody aspect that is particularly fitting, results in an overall high-quality, wonderfully smoky note. This impression of macerated fruit is revealed again on the palate, which presents as beautifully sunny, smooth, even creamy. The texture of perfectly rounded tannins convey baking sensations (marzipan) and the soft impression of taffeta and velvet. An omnipresent sweetness brings chocolate or cocoa to mind. Nevertheless, the depth and generosity of the palate are balanced by a spicy note that provides freshness. Great for every occasion, this "round" vintage from Fixin is the mark of a sophisticated, well-rounded and accomplished wine.

Pairing: rabbit stew, pigeon, partridge with cabbage.

Laying down: 8–10 years

Score 90/100 by Wine Spectator

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2014 vintage

Tasting notes by L. Michelet

A beautiful deep garnet-red colour.

The nose is immediate, superb, very pinot, very "classy". Slightly spicy, it expresses original notes of candied oranges or orange liqueur. In the mouth, the tasting begins with discretion and finesse. Good acidity provides depth, stimulates the taste buds. The racy, assertive tannins, tamed by long, careful ageing, add to the wine's power and produce a compact, textured wine. The wood of the ageing is perfectly blended with an almost zesty spicy note. Perfect continuity means this wine, a blend from several terroirs, never disappoints, year after year. This is a wine for cellaring: maximum enjoyment is the reward of patience.

Food matching: Jugged hare, game birds, a Burgundy cheese platter.

Aging potential: 8/9 years

2013 vintage

Tasting notes by L. Michelet

A beautiful bright garnet colour.

A classic nose with notes of ripe black fruit, spices and flowers. Its mouth is fresh and acidic in attack. The tannin is firm; it doesn't deny its late harvesting. But the quality of the ageing, the selection of the best barrels and the continuous attention paid to it have moderated the natural acerbity of this fine village wine with expertise and precision. As a result, the finish even expresses a certain sweetness. For the more impatient, serving at "room" temperature will allow it to be enjoyed during the year.

Food matching: Braised or stewed beef

Aging potential: 8/9 years

2012 vintage

Tasting notes by Allen Meadows

There is a top note of herbal tea to the complex and very ripe aromas of humus, earth and red and dark berry fruit scents. The delicious and relatively suave middle weight flavours display a hint of minerality on the slightly warm finish where the warmth is enough to detract somewhat from the sense of vivacity. While by no means a poor wine I would suggest serving this a bit cooler than normal.

Notation : 86/2017+

2011 vintage

Tasting notes by L. Michelet

Bright garnet colour. The nose is fresh, delicate and subtly woody. A slight minty note gives an original touch. In the mouth, the aromas of red berries and soft spices dominate the attack. The body is there, both generous and racy. The tannins, nicely blended, are firm but not harsh. Very good persistence for this rich, harmonious Fixin coming from several plots in the village.

Food matching: roast poultry (capon, fattened hen), game birds (pheasant, pigeon)

Aging potential: 6/9 years

2010 vintage

Tasting notes by L. Michelet

A medium deep ruby-red colour.

The delicate nose opens with subtle woody and liquorice notes and there is a hint of macerated cherry-stone that expresses the quality of the wine's controlled ageing.

In the mouth the attack is bold, frank and fresh. It has perfectly balanced mellow tannins and a wonderfully refined and elegant texture. This delicate *cuvée* is an ideal introduction to the Fixin *terroir*.

Goes well with: duck, quails stuffed with foie gras, lamb tajine, pigeon.

2009 vintage

Tasting notes by L. Michelet

Deep and brilliant garnet red colour.

Very open nose: black fruits, spices, and a slight floral note for refinement.

Very full in the mouth. Good volume associated with liquorice freshness gives it exceptional body for the appellation. The sweet tannins are admirably melted. A touch of minerality brings both depth and a characteristic aroma that delight the taste buds.

Goes well with: fattened chicken, capon, pigeon.

Aging potential : 8/9 years

Notation : 88 Allen Meadows « Burghound.com »

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2008 vintage

Tasting notes by L. Michelet

A brilliant garnet-red colour; the nose opens on wild notes, then discrete woodland sensations appear after aeration.

The attack is fresh and smooth. Then the tartness of summer fruits dominates the tasting. Stone and liquorice stimulate the taste buds in the finish.

Serve with: rabbit, game birds, hard cheeses.

Notation : 87 Allen Meadows « Burghound.com »

2007 vintage

A bright ruby-red colour.

A very open nose revealing ripe red fruits.

A beautiful and mellow attack on the palate. The tannins are soft and round. Mentholated notes characterise the particularly fresh finish.

Ideal with: warm or cold roast beef, knuckle of pork, fine cheeses.

Harvest: 10th September 2009

Awards: Tasteviné - 86 Allen Meadows « Burghound.com »

2006 vintage

Harvest on September 27th, complete destemming, vatting for 21 days with pigeage and remontage twice a day. Maturing in oak barrels for 22 months.

A beautiful bright colour. The bouquet expresses finesse with notes of dark berries (blackcurrant, elderberries).

Subtle on the palate with slightly wooden and sour tannins, which confer elegance and structure to the wine. The finish presents spicy notes of cloves and nutmeg.

Food matching: rabbit, white meat.

Aging potential: 6/8 years

Awards: Gold medal at the Concours Général Agricole de Paris - Notation : 88 Allen Meadows « Burghound.com ».

2005 vintage

Harvest of perfectly sound grapes on September 22nd, vatting for 20 days with pigeage and remontage twice a day.

Maturing in oak barrels for 20 months.

A strong ruby colour and a bouquet of black fruits. A rich, fleshy and concentrated wine on the palate, yet fresh to make for favourable aging conditions.

Aging potential: 7/8 years

Awards: Gold medal at the Concours Général Agricole de Paris, Selected by the magazine Bourgogne Aujourd'hui, Selected for the "Cave de Prestige" of the BIVB

2003 vintage:

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

As with most wines of this vintage, this Fixin is endowed with a dark colour with hints of deep purple. Its nose of very ripe and candied fruits, a sign of great maturity, opens progressively.

Its ample and rounded palate is dominated by tannins that are still firm and which should become softer fairly quickly (2 to 3 years).

Goes well with red meat!

Serving temperature: 16°

Preserving: 7/8 years

Awards: ** Hachette Guide 2007

2002 vintage:

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

"With its sustained ruby red robe and an exuberant nose of red fruits (strawberry, blackcurrant, raspberry, etc.), this Fixin, both elegant and complex, is a treat for the senses. Its ample and balanced palate retains a notable freshness which enables it to develop under the best conditions. A wine of great quality that goes well with leg of lamb or roast meat."

Serving temperature: 17 °

Preserving: 4/8 years

Awards: ** Hachette Guide 2006

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