

# 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: 54 years
- Area: 0 ha 43
- Production: 2000 bottles
- Harvest: by hand

### 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.

Aging potential: 9/10 years

### 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

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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.