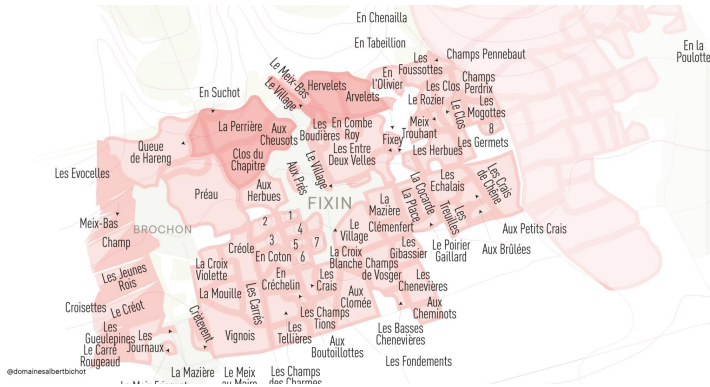


# FIXIN MAISON ALBERT BICHOT



**LOCATION**  
Bourgogne

**VARIETAL**  
Pinot Noir

**TERROIR**  
Calcareous clay soil with localized marls



## PRESENTATION

Fixin (whose 'x' is pronounced like an 's') is located in the Côte de Nuits, between Dijon and Gevrey-Chambertin.

Though the slopes tend to be gentle around the village, the difference in altitude between the vines in the upper and lower parts of the plot can reach up to 80 metres.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

## TASTING

Delicate nose featuring notes of flowers (rose, violet) and red fruit (cherry, raspberry...). Fleshy and structured on the palate, this fresh, subtly oaked wine boasts harmonious balance. The finish is long and finishes on slight notes of spices.

## SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

## FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)

Medium to mature cheeses

## QUOTES

James Suckling: 93/100 (2020)

James Suckling: 91/100 (2019)

Wine Enthusiast: 92/100 (2019)

