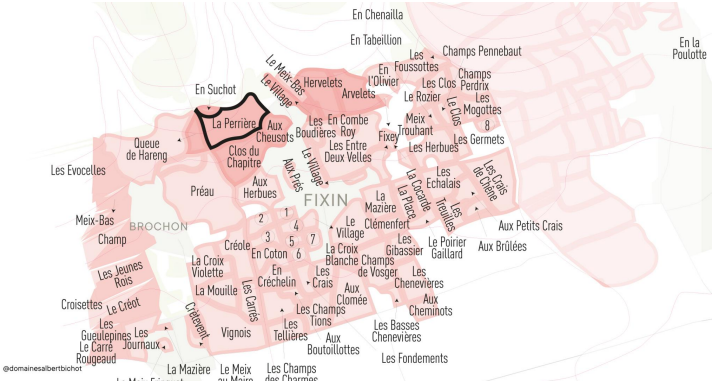
FIXIN PREMIER CRU "CLOS DE LA PERRIÈRE"
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Brown calcareous clay soil

PRESENTATION
Fixin (whose 'x' is pronounced like an 's') is located in the Côte de Nuits, between Dijon and Gevrey-Chambertin.
The Perrière Manor was built in the 12th century by the Cîteaux monks, who were the first to realize the potential of this 12-acre clos.
No Grand Crus are produced in Fixin, but due to the exceptional quality of this Climat, which is located at altitudes of between 350 and 380 metres with ideal southeastern exposure, it has been compared with neighbouring Chambertin!

VINIFICATION/AGEING
Handpicking, grape sorting upon arrival at the winery.
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.
Aging in oak barrels (35 to 40% new barrels) for 16 to 17 months.

TASTING
The nose reveals intense scents of fruits (black cherry, strawberry, blackcurrant...) and flowers (violet, peony...). The palate, full bodied and boasting great finesse, is supported by silky tannins. This voluptuousness is enhanced by a mineral profile reminiscent of its terroir and freshness that is characteristic of its higher altitude. The finish is long and complex with accents of liquorice and juniper berries. This wine is earthy in terms of structure and airy when it comes to expression.

SERVING
Serve at 16-17°C (60-62°F).
Aging potential: 5 to 7 years and more.

FOOD PAIRINGS
Roasted or stewed meats (beef, lamb, duck, game)
Medium to mature cheeses
Recipe suggestion: beef bourguignon

QUOTES
Tim Atkin: 92/100 (2020)
Wine Spectator: 91/100 (2019)
Wine Enthusiast: 94/100 (2018)

www.albert-bichot.com

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.