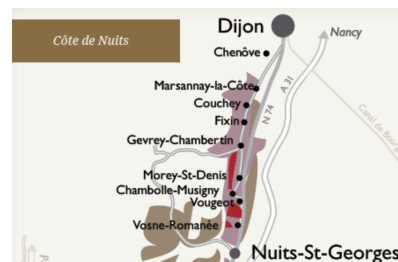




## DOMAINE HUGUENOT FIXIN "TERRE BRUNE" 2020



Fixin, pronounce Fi-ss-en, is a tiny "village appellation" of 102ha, 6 of which produces whites, bordered by Marsannay to the north and Gevrey-Chambertin, with its 9 Grand Crus, to the south. Created in 1936, the AOP includes 6 Climats classified as 1er Cru with the "Clos de la Perrière" as a flagship. The terroir of Fixin is known as "Terre Brune" brown limestone that gives to the Pinot Noir of Fixin this strength and deep character reminiscent of the neighboring Gevrey. No surprise that we call Fixin the gemstone of Burgundy.

Wine-growers since 10 generations, the Huguenot family own the estate, based in Marsannay-la-Côte, since after the French Revolution in 1790. Certified organic since 2019, their path started in the 1990s when they banned the use of pesticides and herbicides and started ploughing their soil. Focused on the quality of the grape, harvest is made exclusively by hand in small cases, grapes are sorted carefully and brought into the vats by gravity to respect the integrity of the fruit. Winemaking is made with a lot of patience and delicacy to preserve the finesse of the fruit and the Terroir intensity.

### SOIL TYPE \_\_\_\_\_

Blend of 4 "Lieu-dit". Soils made of deep clay, and clay-silt-sand base. East to south-east exposure. Parcels located on the piedmont slope.

### VARIETAL \_\_\_\_\_

100% Pinot Noir. 45-55 years-old

### CULTURE \_\_\_\_\_

Organic certified since 2019. Traditional working of the soil. No use of pesticide, herbicide or phytosanitary produce. Harvest by hand in cases. Sorting in the vineyard and in a sorting table at the winery.

### VINIFICATION \_\_\_\_\_

Fermentation in concrete vats with 15-20 days of maceration.  
12-15 months ageing in 400l old French oak barrels with "medium +" toast.

### TASTING NOTES \_\_\_\_\_

"The 2020 Fixin Terre Brune offers blackcurrant, with hedgerow and light cassis scents on the nose, rose petals emerging with time. The palate displays admirable depth with 15% whole cluster imparting sapidity and texture towards the finish. Fine cohesion, not deep, yet it feels assured and persistent."

**--- By Neal Martin, Vinous on March 2022 – 90 pts**

*Other 2020 from the same estate:*

*Gevrey-Chambertin, Marsannay Blanc, Marsannay Rouge « Camps-Perdrix »*

