

FIXIN LA MAZIÈRE 2023



Whether from famous Bourgogne villages, regional appellations or homage cuvées, the House's wines carry the Bouchard Aîné & Fils imprint, which since 1750 has become a prestigious signature, synonymous with excellence and know-how thanks to exceptional men.

Full of history and flavours, they are a complete range to allow all connoisseurs and enthusiasts around the world to discover the richness and incredible potential of the noble grape varieties of their region of origin.

AN EPIC STORY IN BURGUNDY

Bouchard Aîné & Fils has more than 250 years of history with 9 generations dedicated to the excellence of Pinot Noir and Chardonnay. The 18th-century Pavillon Bouchard, in Beaune, houses the cellars where the tradition of quality, elegance and prestige in selecting and making great Burgundy wines is perpetuated.

VARIETAL

100% Pinot Noir.

TASTING NOTES

Colour: deep bright ruby red with nice reflections.

Nose: very charming offering aromas of little black fruits such as black cherry and blueberry.

Mouth: A frank attack with a good liveliness to start and then a fruit festival! The little black fruits aromas come back in the mouth together with delicate notes of torrefaction, mocha and coffee.

FOOD AND WINE PAIRING

Drink with grilled pieces of beef but also rabbit, lamb or duck, slightly spicy meats, tagines and French cheeses.

SERVING SUGGESTIONS

In its youth, the ideal serving temperature is around 15°C / 59°F. And 18°C (64°F) will be perfect for a wine above 5 years.

AGEING POTENTIAL

Fixin for its rich and full-bodied structure can easily age for 8 to 10 years, depending on the vintage characteristics.

ORIGINS

Fixin is a village on the Côte de Nuits, situated at the entrance to the combe to the north of Gevrey-Chambertin. This village appellation covers around 100 hectares and produces mainly red wines (95%). It has 6 1er Cru climats, all located on the heights of the village and covering 19 hectares.

The "la Mazière" plot borders the Route des Grands Crus to the north of the village and covers an area of 2.2 hectares.

Its name comes from the Latin "MACERIAE", which referred to dry stone enclosure walls; over time, the meaning has changed somewhat, taking on the meaning of ruins, piles of material from collapsed buildings. It can therefore be assumed that there were once dwellings and/or walls adjacent to the plot, which gave it its name when they fell into disrepair.



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VINIFICATION AND MATURING

The harvest was sorted by hand on a table on arrival at the winery. The grapes were then placed in wooden vats for vinification in order to better integrate the tannins and develop the wine's tertiary aromas and structure. The wine was then placed in oak barrels for 12 months, during which time the structure and tannins will be refined. We chose to use 30% new barrels, which bring out slightly empyreumatic aromas.



VINTAGE : 2023

The ideal weather conditions in Burgundy in 2023, characterised by a favourable spring, a hot summer with cool nights, moderate rainfall and an early autumn harvest, played a key role in the high yields and exceptional quality of the grapes at harvest time.

The white wines are distinguished by their elegance, complexity and liveliness. Subtle aromas of white fruit, citrus and floral notes add to their remarkable freshness.

The red wines are powerful and well-balanced, with aromas of red and black fruit, as well as spicy and mineral nuances. The silky tannins add an elegant structure, promising harmonious ageing.

In short, these are expressive, fruity wines with very fine aromatic profiles.



OUR WINEMAKER: AMÉLIE FAIVRET

This trained and qualified Oenologist is not “fallen in wine” by coincidence. Daughter and granddaughter of winegrowers from Meursault, the north tip of the Golden Triangle, where the finest white wines of Burgundy come from, she is particularly attached to the noble grapes of her home region.

A strong anchorage to Burgundian tradition and style that Amélie tries to express in the style of her wines, upholding, in turn, the House's historic knowledge of quality, elegance and prestige in selecting and making wines and taking up a torch proudly held by 9 generations of ambitious and demanding pioneers.



Credit Photo : Serge Chapuis.