



Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.

## Varietal

100% Pinot Noir.

## Tasting notes

**Color:** 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 and pleasant 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.

With time, its delicate aromas will need caring and so will the serving temperature. So, 18°C (64°F) will be perfect for a wine above 8 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

The *Terroirs de Bourgogne* range is a selection of reputed villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. These wines are produced in very limited quantities and every step from harvesting to ageing is mastered by our winemaker.

Fixin is a Côte de Nuits appellation which takes its name from the village of Fixin, nestled at the entry of the combe north of Gevrey-Chambertin. This village appellation spreads over 100 hectares, of which 19 are classified as Premiers Crus, with only 4% producing white wines.

The plot " *La Mazière* " stands north of the village, along the Route des Grands Crus and spreads over 2.2 hectares. Its name comes from the latin word MACERIA that refers to an enclosure wall made in dry masonry and to some extent, also refers to the ruins of stone houses.

## Vinification and maturing

The wine was vinified in wooden vats to enhance its tertiary aromas and make its full body outstand.

Then, the juice were placed into oak barrels (including 30% new oak barrels) for 12 months ageing to bring structure and softness to the tannins.





### Vintage : 2021

The 2021 vintage was a challenge for winegrowers right up until the very last day. From the frost in April, made worse by a very early start to the winegrowing season, right through to the September harvest, it was characterized by some brutal shifts in the weather.

Winegrowers had to be extremely reactive and attentive. The only moment of respite came with flowering, which was ideal for fruit formation, and véraison, which was accompanied by sunshine from mid-August. In the end, hard work was rewarded with success, low volumes aside.

Aside from the low yields due to frost, and hail in June in certain parts of the Mâconnais, the grapes were sorted meticulously, both in the vines and in the winery.

Anyway, 2021 is an interesting vintage to work as it requires great technical skill and vinification must be very precise. Although fermentation was rapid, one had to pay a great deal of attention to the extraction of tannins and colour for the reds, and to the aromatic balance of the whites. The impression from the first tastings is that the musts have good aromatic potential and the sugar-acidity ratio suggests a style appreciated by fans of Bourgogne wines.