



GRANDS VINS DE BOURGOGNE

*Domaine Pierre Gelin*

VITICULTEUR-EXPLOITANT



## PRODUCER PROFILE

Estate owned by: Pierre Gelin  
Winemaker: Pierre-Emmanuel Gelin  
Total acreage under vine: 32  
Estate founded: 1925  
Region: Burgundy  
Country: France

## Bourgogne Rouge 2016

### WINE DESCRIPTION

Domaine Pierre Gelin is the leading wine producer in the small village of Fixin (pronounced “Fees-an”). The family domaine was founded in 1925 by Pierre Gelin and is today in the hands of Pierre’s grandson, Pierre-Emmanuel. Pierre-Emmanuel farms organically and works to minimize the impact on the environment in both vineyard and cellar

The family owns 32 acres in total including parcels in five of the Fixin premier crus and the monopole Clos Napoléon. In 1961 Pierre also purchased vineyards in Gevrey-Chambertin, including the monopole Clos de Meixville, Clos Prieur 1er cru, and the Grand Cru Clos de Bèze.

The Bourgogne Rouge is sourced from vineyards in Fixin and Gevrey-Chambertin, and is matured for 18 months, partially in oak barrels and partially in stainless-steel tanks. Bottled unfiltered and unfiltered.

### TASTING NOTES

Wines from Fixin are typified by their robust, tannic, and sometimes “sauvage” character. Soils towards the bottom of the hill tend to be a deeper and heavier mixture of limestone mixed with clay, yielding wines that are beefy and a bit rougher. The premier crus sit further up the hill on homogenous brown limestone and often display more minerality and finesse.

### FOOD PAIRING

Red Burgundy might be the world’s most flexible food wine. The wine’s high acidity, medium body, medium alcohol, and low tannins make it very food friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

### VINEYARD & PRODUCTION INFO

Vineyard size:	1 acres
Soil composition:	Calcareous and Clay
Average Vine Age:	30 years
Bottles produced of this wine:	3,000
Certifying organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Type of aging container:	Barrels and Stainless steel tanks
Type of oak:	French
Length of aging before bottling:	18 months

### ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.4
Residual sugar:	0.4 g/L
Acidity:	5.3 g/L
Total SO <sub>2</sub> :	45.0 mg/L