



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

## Fixin Clos Napoléon 1er Cru 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 Fixin premier crus and the monopole of 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.

Clos Napoléon is a 4.5 acre monopole of Domaine Pierre Gelin and is the flagship wine of the estate. This premier cru was uncultivated at the time it was purchased by Pierre Gelin in 1950. The vines are now over 60 years old. The vineyard was originally owned by Claude Noisot, the surgeon to Emperor Napoléon, and was known as Aux Cheusots. Claude rechristened the vineyard Clos Napoléon in honor of the emperor.

### TASTING NOTES

The old vines of Clos Napoléon yield pure, well-balanced wine with high-toned notes of cherry, earth, and wood spice, combined with depth and length on the palate. This is one of the richer, more structured wines of the Fixin appellation.

### 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:	5 acres
Soil composition:	Calcareous and Clay
Average Vine Age:	60 years
Harvest time:	4 October 2016
Bottles produced of this wine:	8,000
Certifying organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fining agent:	None
Type of aging container:	Pièce
Size of aging container:	228 Liters
Age of aging container:	15% New
Type of oak:	French

### ANALYTICAL DATA

Alcohol:	13.6 %
pH level:	3.5
Residual sugar:	2.0 g/L
Total SO <sub>2</sub> :	59.0 mg/L