



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 Les Hervelets 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.

Les Hervelets is one of two premier crus in Fixin that are not monopoles, the other being Les Arvelets. The two vineyards lie side by side at the top of the slope with a bit higher content of marl in the soil. Les Arvelets may be sold as Les Hervelets, but not vice versa. The name Les Hervelets in local dialect means "the place where maple trees grow."

TASTING NOTES

Wines from Fixin are typified by their robust, tannic, and sometimes "sauvage" character. This Fixin premier cru was completely de-stemmed and aged for 20-24 months in up to 25% new Burgundian pièce. Bottled unfiltered and unfiltered. Les Hervelets often shows a bit more nuance and finesse than a typical Fixin wine.

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:	45 years
Harvest time:	10 October 2016
Bottles produced of this wine:	1,800
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:	20% New
Type of oak:	French
Length of aging before bottling:	20-24 months

ANALYTICAL DATA

Alcohol:	13.6 %
pH level:	3.4
Residual sugar:	2.0 g/L
Total SO ₂ :	64.0 mg/L