



Wine: Fixin 1^{er} Cru " Clos du Chapitre " Monopole
 Domaine Guy & Yvan Dufouleur
 Vintage: 2011
 Grape: Pinot Noir 100%
 Alcohol: 13,5%

Vinification and maturing

A birth certificate from 1596 proves that the family was already established in Nuits St Georges and was involved in the wine making. The Domaine has ever since been managed by a member of the Dufouleur Family. They are using a "controlled grape growing method", combining traditional methods to modern equipments, the Domaine is working to have the best expression of the terroir. The grapes have been hand picked and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation in open vats. Malo-lactic fermentation done 100%. Maturation for 8 months in French oak barrels, among which 20% new ones.

Tasting notes

The wine is quite colourful. Aromas are mainly animals like, or even wild, of which the Pinot Noir's own character of black and red fruits is always expressed.

There is the presence of good acidity. Its solidness allows the wine to be preserved over several years.

Food pairing

"Coq au Vin", beef stew or Burgundy beef, civet, classical cheeses

Serving temperature

13-15°C when young

(Indeholder sulfitter)

