

Méo-Camuzet

FIXIN
(NEGOCE)

TASTING

Two characteristics dominate this wine: it is extremely soft and extremely easy-drinking. It's less exuberant on the nose than the Marsannay, but more velvety on the palate, silkier and, believe it or not, very long. Overall, it has a lot of charm, and has won the hearts of numerous wine-lovers, including the most demanding.

AGEING

The acidity is fairly discreet and the wine is full of charm when young. In spite of that, it ages well, but it's difficult to resist the temptation to drink it in its early years: in our range, it is indeed the wine to be opened first in order to discover the vintage. Nevertheless, if you prefer to lay it down (for up to 10 years), it's better to choose a cold vintage possessing natural acidity which will enable it to develop harmoniously.

MATURING

Gentle, without too much new oak, and not too long, to preserve its freshness.

VINIFICATION

The extraction takes place naturally, because the grapes ferment slowly; so little intervention is necessary.

VINES

Several plantings of different ages (25 years, 50 years), but the average age is quite high. A younger part of the vineyard produces quite big grapes and it is necessary to be quite strict here. Apart from that, the vineyard is well balanced. It matures slowly and benefits from being harvested late; that is not a problem as the grapes stand up well.

SITUATION

Located north of Fixey, these are vineyard plots right at the foot of the hill, at the bottom of a combe ("le Clos" and "les Herbues"). A very fine environment, more worthy of premier cru status...

