

Moillard

Fixin

History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

Grape variety

Pinot Noir

Origin

Located north of the Côte de Nuits, the village of Fixin (pronounced "Fissin") is situated between Dijon and Gevrey-Chambertin.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 30% of new oak barrels.

Soil

Brown calcareous soils with more shades of marl in some places.

Colour

Bright red in colour.

Nose

Charming wine with a fruity nose accompanied by a floral hint.

Palate

The palate is harmonious with round tannins, it reminds raspberry. The finish is long and pleasant. Elegant wine representative of the designation.

Recommandations

Tasty meat such as roast lamb, prime rib eye steak, duck breast or game. Spicy recipes. Cheeses with strong flavours such Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...

Serving

14-16°C

Cellar potential

Drink within 5 years.

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