



## DOMAINE MOLIN

This family estate, created in 1987 by Armelle and Jean-Michel Molin, spreads over 7 hectares mostly in Fixin with regional, villages, Premiers crus and Grands crus. Fixin is located in the Côte de Nuits region between Dijon and Gevrey-Chambertin. In 2004, after the arrival of their son Alexandre on the farm, the organic conversion was started and the certification obtained in 2010.

Bourgogne vintage 2018 : Rain was a key player in shaping the 2018 vintage. It was very present in winter, allowing the vines to establish some reserves before a particularly hot and dry summer. The plants were in great shape, helped by clement weather in springtime, and flowering went without a hitch, resulting in abundant, generous bunches. No major weather events upset the growth cycle and the harvest began during the last 10 days of August, continuing until the end of September with a healthy crop. Everything went smoothly in 2018, even if vinifying the reds required a little more vigilance due to potential degrees of alcohol a little higher than average.



### DOMAINE MOLIN FIXIN VIEILLES VIGNES 2018

Grapes : 100% Pinot Noir

Soil : Sandy-clay loam with little chalk

Plots location : Blend from several plots located in AOC Fixin

Farming practice : organic with certification

Soil tillage (plowing, mowing), partially grassed vines

#### Winemaking

Aged 12 months in oak barrels with 20% of new barrels. No input added. Wine is made as naturally as possible.

#### Tasting notes

Red ruby colored wine on an aromatic palette of red and black fruits. Often tannic and a little hard in their youth, with age the Fixin acquire a heightened and rounded attack and solid structure. Their fullness is remarkable and their texture delicate.

Suggested food pairing : Meat in sauce, game, cheese

Ageing potential : Between 4 and 12 years

To be served between 14-16°C (57-60°F)

