



Domaine Molin is a family estate created in 1987 by Armelle and Jean-Michel Molin. It spreads over 7 hectares mostly in Fixin with Regional, Villages, Premiers Crus and Grands Crus appellations. 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 2019 : 2019 was a year of great contrasts in terms of the weather. Winter was mild with temperatures higher than average in December and February. Rain was variable with a wet December and less precipitation in February. Clement temperatures in March were followed by cold weather with frost episodes at the beginning of April. In May, the vines enjoyed good growth as a wave of heat settled in the region and remained until early June. Summer was hot and dry, but the wines nonetheless revealed a good vigor. With fine weather continued through to September, and ripening happened at a good pace. Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes.

DOMAINE MOLIN

FIXIN VIEILLES VIGNES 2019



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