



Fixin

Les Clos

In the vines

Cuvée from silt -clayey-sandy soil, first selection in the vineyard and rigorous sorting of grapes.

Thus, this special wine is produced, made from whole clusters and millerandé grapes. (Millerandé grapes, grapes giving very small grapes, in large numbers, and devoid of seeds.)

Viticulture

Taille Guyot Poussard and cordon de Royat, mechanical plowing and 100% organic fertilizers.

We use organic products, and we maximize manual labor : disbudding, trimming, leaf stripping, green harvesting.

Harvest

Manual harvest in 20 kg boxes with a first sorting at the vineyard.

In the glass

Superior structure, the whole clusters harvest brings beautiful complexity and very fine tannins.

Vinification

2nd sorting at Domaine.

100% whole cluster.

Natural yeasts, moderate punching down and pumping over.



Area

24 ares



Planting year

1964



Average production

1200 bottles



Grape variety

100% Pinot Noir



Aging

18 months 30% new barrels (from Tonnellerie Rousseau)



Keep

8 - 18 years



Best tasting time

10 years

Domaine PHILIPPE NADDEF

30 Rte des Grands Crus, 21220 Fixin

Instagram: @michel_naddef

www.domaine-naddef.com