



Wijnfiche

**Domaine Fichet – Le Vignot |
Bourgogne Pinot Noir
France (BOURGOGNE MACONNAIS) –
2022**

Domain

Dom. Fichet

Domain Fichet is located in a small village of Igé in the hamlet of Martoret (south of Burgundy) and is 19 hectares. The brothers Pierre-Yves and Olivier Fichet are descended from a family of winemakers who sold their wines to cooperatives. After the crisis in the 70s, they left the cooperative and since then have been selling their wines directly on the market. Pierre-Yves is responsible for the vineyard where he grows healthy and ripe grapes in a traditional and meticulous way. Olivier takes on the vinification process. On the Southeast oriented plots on the clay and chalky soil the 2 main red grape varieties are grown, namely Pinot Noir and Gamay. On the Southwest-oriented plots that enjoy more sunshine, the white Chardonnay grape is grown on a chalk-rich and chalky surface. The Fichet brothers have twice been named best young winegrowers in Burgundy.

Vinification

All grapes come from the 3-hectare climat "Le Vignot". Maceration period of 7 - 10 days in cuves at a constant temperature between 22 - 25 °C. This cool temperature is maintained during fermentation which lasts 10 - 18 days. Total maturation of 12 months of which 50% in oak barrels.

Taste

This wine has a cherry red color with plenty of red fruit aromas both in the nose and in the mouth (cherries, black currant, currant, etc.) Due to the relative age of the vines used, this wine gives a little more roundness and mouth filling.

Food pairing

Meat - red | Charcuterie | Duck breast - cold cuts | Cold dish

General information

Type: Red wine

Grape varieties: Pinot Noir

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10-12 °C

Taste profile: Elegant refined

