



Wijnfiche

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

**Domain**

**Dom. Fichet**

Domaine Fichet is located in the small village of Igé, in the hamlet of Martoret (south of Burgundy), and covers 19 hectares. The brothers Pierre-Yves and Olivier Fichet come from a family of winegrowers who used to sell their wines to cooperatives. After the crisis of the 1970s, they left the cooperative and have since sold their wines directly on the market. Pierre-Yves is responsible for the vineyard, where he cultivates healthy and ripe grapes in a traditional and meticulous manner. Olivier oversees the vinification process. On the southeast-facing plots with clay and limestone soils, the two main red grape varieties are grown: Pinot Noir and Gamay. On the southwest-facing plots, which receive more sunshine, the white Chardonnay grape is cultivated on a limestone and chalky subsoil. The Fichet brothers were twice named the best young winegrowers of 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

