Wijnfiche

Domaine Fichet - La Fraisière | Bourgogne
France (BOURGOGNE) — 2023

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

The vineyard covers 0.5 hectares and is located halfway up a southeast-facing slope. In the vineyard, severe bud pruning is carried out to achieve higher quality and lower yields. Thanks in part to an intensive green harvest, the grapes reach excellent ripeness and are in outstanding health. After the manual harvest, a strict selection and destemming follow. A cold maceration of 2 to 4 days precedes fermentation, which lasts 7 to 10 days. The wine is then gently pressed using a pneumatic press at low pressure. Aging lasts 18 months in oak barrels, of which 20% to 30% are new. The wine is then bottled.

Taste

In the glass, the wine presents a deep, clear cherry-red color. On the nose, expressive aromas of ripe red fruit emerge, such as cherries and red berries, highlighting the wine's fruity profile, along with spicy notes from the oak barrels. On the palate, it is smooth and harmonious, with a lovely roundness and freshness, and a balanced structure that offers both elegance and depth. The combination of concentration, finesse, and fruit expression gives this wine an allure reminiscent of a great Burgundy.

Food pairing

Chicken | Salad - summer salad | Charcuterie | Cold dish

General information

Type: Red wine
Grape varieties: Pinot Noir
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-17 °C
Taste profile: Elegant refined

