



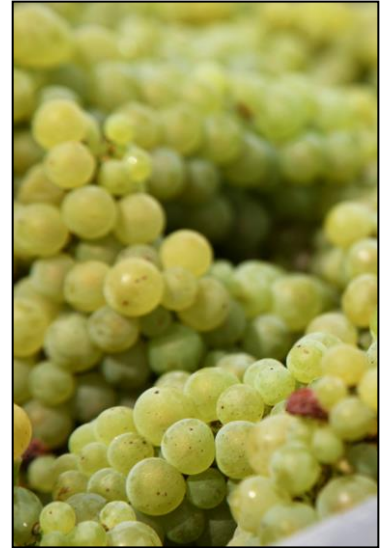
DOMAINE MONGEARD-MUGNERET

FIXIN

Village

Appellation d'Origine Contrôlée

OPERATIONS MANAGER	Vincent MONGEARD
SURFACE AREA OF THE VINEYARD	30 hectares
ANNUAL PRODUCTION	150,000 bottles
TOTAL AREA UNDER THIS APPELLATION	102ha 67a 59ca
AREA UNDER PRODUCTION AT THE DOMAINE	17a 77ca
AVERAGE PRODUCTION AT THE DOMAINE	7.00hl
SOIL	Stony terrain on clay-limestone
ALTITUDE	280 meters
GRAPE VARIETIES	100% Chardonnay
AVERAGE AGE OF THE VINES	4 years old
HARVESTING BY HAND EXCLUSIVELY	Hand-sorted in the winery
DESTEMMING	No
MATURING	½ MUIDS (600 liters)



ORIGIN OF THE VILLAGE: FIXIN

Fixin and Fixey have formed a single commune since 1860, when an imperial decree was issued to that effect. The village is famous for the bronze monument entitled "The Awakening of Napoleon" which stands in the beautiful Noisot Park. This work, depicting the resurrection of the Emperor Napoleon, is by the great Dijon sculptor François Rude and his friend Noisot, a veteran of Napoleon's campaigns.

Fixin is one of the most pleasant villages on the Côte. The summit of the Fixey and Fixin hillsides is now completely bare; where the vineyards end, arid wasteland takes over. Trees are found only in the Fixin valley, where a thick and dense grove of trees covers the entire north-facing slope.

ORIGIN OF THE PLOT

The commune of Fixin is well protected from the extremes of the Bourgogne climate: it enjoys such a favorable mesoclimate that the oldest winegrowers can only remember one devastating hail storm.

The *lieu-dit* of this village appellation is "en Crèchelin." The name of the latter is composed of two words that express the presence of stones and pebbles: "Crè" for "Crais" and "chelin" which is a derivative of "chaille." It is located on an alluvial cone near the Fixin combe.

CHARACTER OF THE WINE

White wine from Fixin is less known and less present than its red counterpart but is excellent. It has a clear and brilliant pale gold color. On the nose, it presents beautiful floral and citrus notes. On the palate, the attack is straightforward, the mid-palate is round yet has a lot of finesse. In other words, it is a very pleasant wine.

SERVING SUGGESTIONS AND CONSERVATION

As a young wine, it can be enjoyed as an aperitif or with fish, either in sauce or grilled. With age, it will go wonderfully with white meats that are a little creamy or even with traditional Bourgogne snails. It should be served at a temperature of 13°C and it has an aging potential between five and eight years, depending on the vintage.