



Domaine Fichet, Bourgogne, Pinot Noir, Burgundy, France, 2022

Producer Profile

Run by brothers, Pierre-Yves and Olivier, Domaine Fichet has raised the quality level of their wines in recent years by investing in a new modern winery.

The terroir here is unique, a high content of white limestone in the chalk and clay. The microclimate brings extra humidity and morning fog. Now with a new winery and a general willingness to modernise their approach, the brothers' wines have continued to improve year after year. The Mâcon-Villages has a perfect balance of concentration, acidity and minerality and the Bourgogne Pinot Noir is beautifully fresh and light.

Viticulture

The terroir here is unique, a high content of white limestone in the chalk and clay. The microclimate brings extra humidity and morning fog. Francis Fichet was one of the first to plant Pinot Noir in the highly Chardonnay dominant region. His original plantings are now over 30 years old and are blended with Pinot that Pierre-Yves planted in 1994. The vines are trained using the single guyot system. The grapes from the older vines are hand picked and the younger vines machine harvested. The winery is HVE3 Certified, recognising their efforts in working in harmony with the land.

Winemaking

The grapes are 100% destemmed on arrival at the winery, there is then a period of cold maceration for 2-4 days at 12°C. The alcoholic fermentation is at 27°C with daily delestage for the first few days then pump over towards the end.

Tasting Note

Medium bodied, infused with red cherries and strawberries and a slight savoury aspect. Very good starting point for those unfamiliar with Burgundy or for those who know Burgundy and enjoy decent wine at a decent price.

Food Matching

A beautifully fresh, light red which works well with game terrine or with pasta dishes.



Product code: 2318

Technical Details

Varieties:

Pinot Noir 100%



ABV: 12.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 10 months

Type: French

% wine oaked: 10

% new oak: None

[Order online](#) or email orders@alliancewine.com