

## Domaine Dery Frères

### *Fixin 1er Cru "Les Hervelets"*

Vinification: Manual harvesting, since the 2011 vintage this cuvée has received a percentage of whole grapes depending on the vintage. Natural yeast, spontaneous fermentation with 50% whole cluster. Fermentation takes place in concrete before moving to oak barrels, 25% of which are new.



**Grape varieties** Pinot Noir

**Soil** Clay and limestone

#### **Tasting notes**

Intense and brilliant color. The finesse of the terroir comes through on the palate. Silky tannins give this elegant wine its delicacy and palatability.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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