Domaine Derey 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

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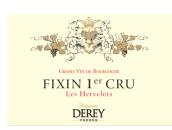
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