



Grands Vins de Bourgogne

## DOMAINE RENÉ BOUVIER

### Fixin Crais de Chêne

The *Crais de Chêne* is a *climat* on the alluvial cone between the villages of Couchey and Fixin. The plot (1.7 hectares / 4.25 acres) is composed of limestone rockfall soils mixed with clay. The perfectly ripened grapes of these 55-year-old vines produce rounded tannins.

The Fixin *Crais de Chêne* is a wine with a generally sunny nature, structured by assertive tannins, with frank minerality, and a saline finish. Time allows the wine to mellow in texture, and the wild aromas of youth give way to a more complex expression (fruity and floral). It has a lot of energy.

It is a balanced wine with good ageing potential, from 5 to 15 years. We recommend decanting just before serving.

#### Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority.

The vines are carefully chosen by *sélection massale* (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

#### Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches.

Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing.

Wines are aged for 12 months in barrels (20% new barrels), and 6 months in stainless steel tanks. The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



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#### Food and wine pairing

*It pairs well with cooked meats, such as sliced beef with black mushrooms and a soy glaze, or a prime rib of beef and its juices with grape must, a filet mignon of pork with sweet and sour sauce, or a haunch of venison.*

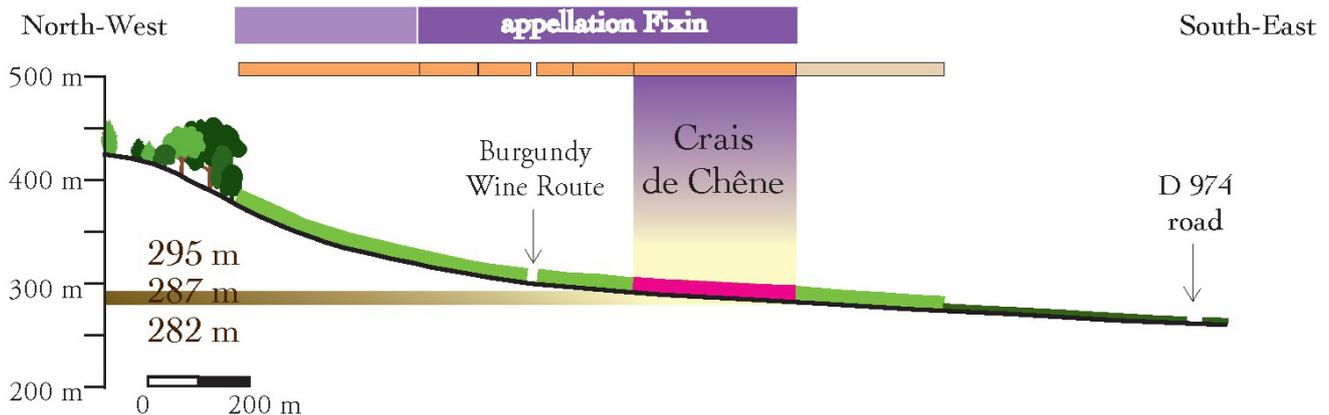


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### The Landscape



Located in the heart of the hillside vineyards, north of the village of Fixin, Crais de Chêne ranges in altitude from 925 to 968 feet (282 to 295 metres), with an average of 942 feet (287 metres). The slope is gentle, on average 3%, with south-eastern exposure.

### Subsoil and Soil

The Crais de Chêne substratum is composed of two geological units.

In the north-western part of the plot, there are marls, which generate heavier, less well-drained soil.

The remainder of the plot consists of alluvial fan deposits of shale and gravel covering the marls, spreading from the outlet of the dry valley (combe) north of the hamlet of Fixey.

These deposits generate an excellent soil for growing vines, with good drainage.

