



Fixin

Harmonie

In the vines

Grape selection from white clay soils across three parcels within the new Fixin AOC (2024).

Organic farming practices, with arched cane training applied to the youngest vines owned by the estate.

Viticulture

Guyot Poussard pruning, mechanical ploughing, and the use of 100% organic fertilizers.

We use certified organic products and maximise manual work, including bud removal, shoot trimming, leaf removal, and green harvesting.

Soil management is carried out in a reasonable manner, with preventive vineyard practices aimed at reducing sulfur and copper treatments in the parcels.

A vine braiding trial has been carried out there since 2022. The plots are currently undergoing conversion to organic farming.

Harvest

Hand-harvested in 20 kg crates, with sorting carried out directly in the vineyard.

In the glass

Candied lemon, liquorice, and notes of fresh wood. A birant and taut profile.

Vinification


Without additives, using native yeasts and ageing designed to enhance the expression of the terroirs.




 **Area**
0.60 ha

 **Planting year**
1970–1990–2019

 **Average production**
2200 bottles

 **Grape variety**
100% Chardonnay

 **Ageing**
50% matured in 600-litre oak barrels and
50% in tanks.

 **Keep**
8–10 years

 **Best tasting time**
Around year 5

MICHEL NADDEF

30 Rte des Grands Crus, 21220 Fixin

Instagram: @michel_naddef

www.michel-naddef.com