



MAISON FRÉDÉRIC MAGNIEN

Crémant de Bourgogne

Blanc de Noirs Extra Brut

Frédéric Magnien is a fifth-generation winemaker from Morey-Saint-Denis. Learning the craft first from his father, Michel Magnien (of Domaine Michel Magnien), Fred also traveled to hone his talents in other fine wine regions before returning home and starting his own négociant domaine in his native village. Magnien differentiates himself from other négociants in that he works closely with partner growers throughout the growing season, selecting only older-vine parcels cared for to his exacting standards. His own teams pick the grapes at harvest, a further qualitative step.



WINERY: Maison Frédéric Magnien

WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

REGION: FRANCE • Burgundy • Côte de Nuits • Morey-Saint-Denis

APPELLATION: Crémant de Bourgogne AOC

BLEND: 100% Pinot Noir

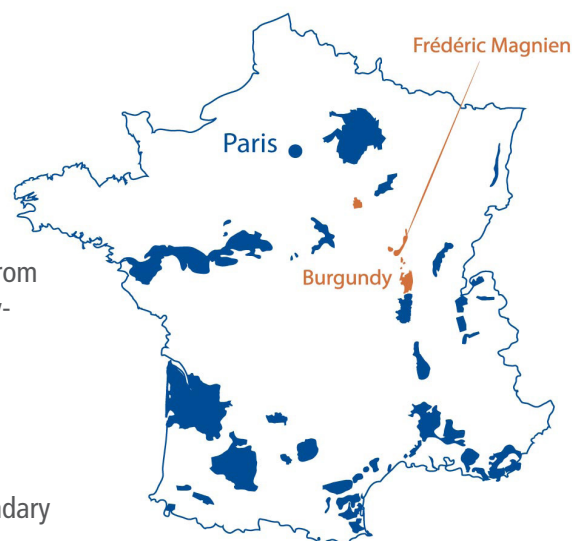
VINEYARDS: High-quality, organically raised Pinot Noir fruit is sourced from villages-level vineyards in Morey-Saint-Denis, Gevrey-Chambertin, Flagey-Echezeaux, Chambolle-Musigny, Vosne-Romanée and from plots in the Hautes-Côtes de Nuits

AGE OF VINES: 30 years on average

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Secondary fermentation in bottle (méthode Champenoise). Aged for four months in bottle. Dosage 4 grams/L.

TASTING IMPRESSIONS: Fine bubbles. Light golden color. Aromas of red berries, wildflowers, white pepper. Flavors of wild strawberries, buttered toast, citrus zest.

PAIRING SUGGESTIONS: Pinot Noir-based sparkling wines have a thirst-quenching acidity with the body of a red wine, thus can be easily enjoyed throughout a meal



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