



MAISON FRÉDÉRIC MAGNIEN

Bourgogne Blanc

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 then 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. The vineyards Magnien works with are now either certified organic or in the process of conversion.



WINERY: Maison Frédéric Magnien

WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

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

APPELLATION: Bourgogne AOC

BLEND: 100% Chardonnay

VINEYARDS: A blend of (purchased) fruit from Chambolle-Musigny 'Les Gravieres,' and juice sourced from Fixin, Marsannay and Meursault.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Grapes are pressed full cluster then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of fresh pineapple, blanched almonds, wildflowers. Medium-bodied, silky, lively; far more complex than most Bourgogne Blanc offerings.

PAIRING SUGGESTIONS: As an aperitif; with fresh seafood or shellfish; roasted chicken with herbs



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