



# MAISON FRÉDÉRIC MAGNIEN

## Chambertin-Clos de Bèze

### Grand Cru 2018

*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. The vineyards Magnien works with are certified organic.*



**WINERY:** Maison Frédéric Magnien

**WINEMAKER:** Frédéric Magnien

**ESTABLISHED:** 1995

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

**APPELLATION:** Chambertin-Clos de Bèze AOC

**BLEND:** 100% Pinot Noir

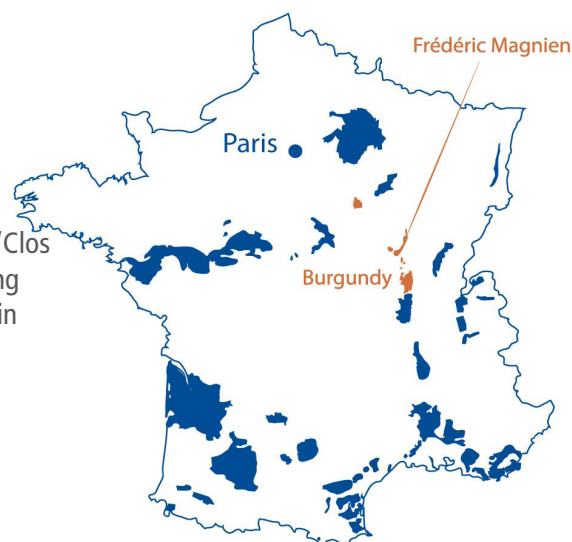
**VINEYARDS:** One of Gevrey-Chambertin's most historic grand cru plots, 'Clos de Bèze' was established by monks who planted vines here in 630. Facing east, with a gradual slope from 710 to 720 feet in altitude; soils are rich in limestone.

**AGE OF VINES:** 40-50 years old

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 36% in older French oak barrels and 64% in older demi-muids. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of cassis, spice, licorice, red summer berries, warm nuts. Structured, earthy; long.

**PAIRING SUGGESTIONS:** Roast beef with truffled gravy; game birds



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