



MAISON FRÉDÉRIC MAGNIEN

Chambolle-Musigny 1er Cru 'Borniques' 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: Chambolle-Musigny AOC

BLEND: 100% Pinot Noir

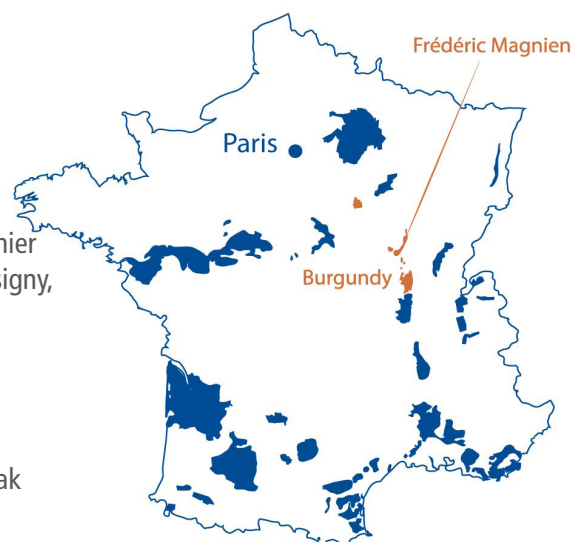
VINEYARDS: 'Borniques' borders grand cru Musigny and sits above premier cru 'Amoureuses.' East-facing; soils are nearly identical to grand cru Musigny, with limestone and veins of white and yellow clay.

AGE OF VINES: 40-60 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 19% in clay jars, 44% in terracotta amphorae and 37% in older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of dark raspberry, black cherry, light herbs. Smooth and silky; layers of black fruits alternate with notes of chocolate. Silky and long on the finish.

PAIRING SUGGESTIONS: Grilled red meat; aged, soft-rind French cheese; game meats



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