



MAISON FRÉDÉRIC MAGNIEN

Chambolle-Musigny 1er Cru 'Feusselottes' 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

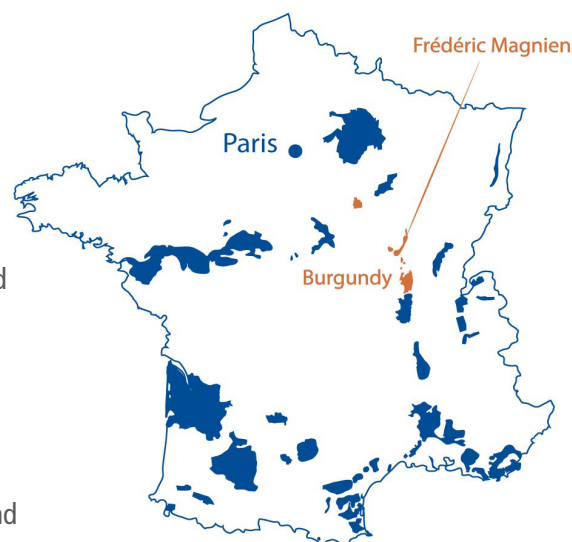
VINEYARDS: 'Feusselotes' sits in the heart of the village, facing east/northeast, at 810 feet in altitude. Soils are primarily red silt, decomposed limestone and clay, from the "combe" or valley above Chambolle. 'Feusselotes' in French suggests an uneven, pitted landscape.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 47% in clay jars and 53% in older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherry, light herbs. Smooth and layered; black and red fruits, light pepper. Silky and long.

PAIRING SUGGESTIONS: Grilled red meat; aged, soft-rind French cheese; wild mushroom-based dishes



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