



MAISON FRÉDÉRIC MAGNIEN

Chambolle-Musigny

Vieilles Vignes 2016

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 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: Chambolle-Musigny AOC

BLEND: 100% Pinot Noir

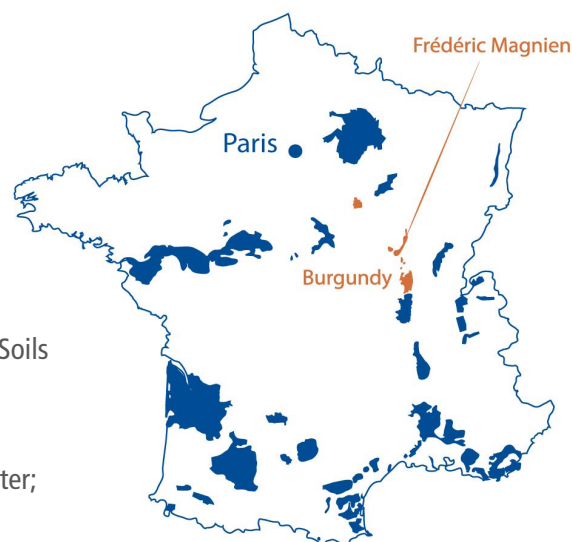
VINEYARDS: A selection of older-vine fruit from *villages-level* plots in Chambolle-Musigny: 'Les Babillères,' 'Les Condemennes' (which borders premier cru 'Charmes') and 'Les Danguerrins,' high up at the forest line. Soils are varied, but primarily stony.

AGE OF VINES: 40-50 years

WINEMAKING: Hand-harvested. Mostly destemmed, with 10% full cluster; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 71% in older French oak barrels, 29% in clay jars. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of raspberry, cherry, crushed stones. Juicy and supple; layers of black fruits alternate with notes of chocolate.

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



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