

MAISON FRÉDÉRIC MAGNIEN Charmes-Chambertin Grand Cru 'Aux Charmes' 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: Charmes-Chambertin AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of very old vines from lieu-dit 'Aux Charmes' (bordering grand cru Chambertin). East-facing; soils are ruddy and iron-rich.

AGE OF VINES: 80-100 years old, and older

WINEMAKING: Hand-harvested. Partially fermented full cluster (67%) in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 55% in clay jars and 45% in older French oak barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of spice, licorice, red summer berries. Silky, almost creamy, with suave tannins. Very long.

PAIRING SUGGESTIONS: Roast pork with herbs; chicken with wild

mushrooms

