



# MAISON FRÉDÉRIC MAGNIEN

## Charmes-Chambertin Grand Cru 'Aux Mazoyères' 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:** Charmes-Chambertin AOC

**BLEND:** 100% Pinot Noir

**VINEYARDS:** A selection of old vines from lieu-dit 'Aux Mazoyères,' also called Mazoyères-Chambertin, which borders Morey-Saint-Denis. East-facing; soils are ruddy, iron-rich and deep, with large stones.

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

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 11% in clay jars, 17% in older French oak barrels, 25% in terracotta amphorae and 47% in older demi-muid. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of spice, licorice, red summer berries. Structured yet suave, with silky tannins. Very long.

**PAIRING SUGGESTIONS:** Roast pork with herbs; chicken with wild mushrooms



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