

MAISON FRÉDÉRIC MAGNIEN

Chassagne-Montrachet Blanc

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: Chassagne-Montrachet AOC

BLEND: 100% Chardonnay

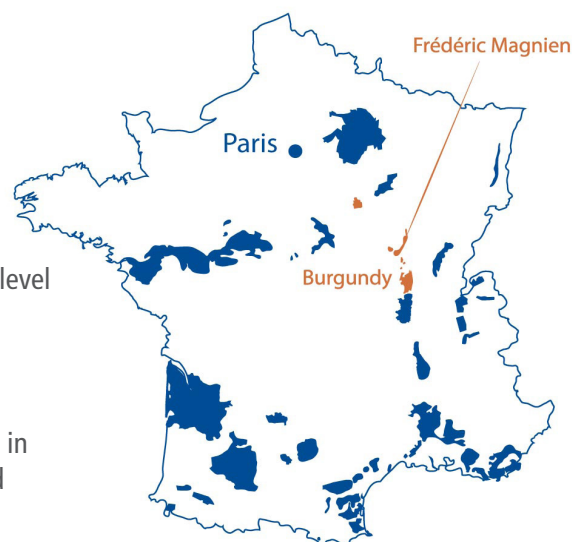
VINEYARDS: A selection of organically raised fruit from various villages-level parcels in and around the village of Chassagne-Montrachet.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Grapes are pressed then fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in French oak barrique, with less than 10% new wood. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of lemon, green apple, white peach, light herbs. Silky and supple; light pineapple notes on the finish.

PAIRING SUGGESTIONS: Fresh seafood or shellfish; roasted chicken with herbs



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