



MAISON FRÉDÉRIC MAGNIEN

Fixin 'Crais de Chene' 2019

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 • Morey-Saint-Denis

APPELLATION: Fixin AOC

BLEND: 100% Pinot Noir

VINEYARDS: The vineyard 'Crais de Chene' sits on the border with Couchey, on a gentle slope just east of the Route des Grands Crus. Soils are mixed, with limestone marl and colored clays. Chene is French for oak tree; it is said that this plot was once covered with them.

AGE OF VINES: 35 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled tanks. Aged 100% in older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, raspberries and earth. Medium-bodied, textured and juicy; black and red fruit, baking spices.

PAIRING SUGGESTIONS: Grilled salmon, roast beef sandwiches

