



MAISON FRÉDÉRIC MAGNIEN

Gevrey-Chambertin 1er Cru

'Lavaut Saint-Jacques' 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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

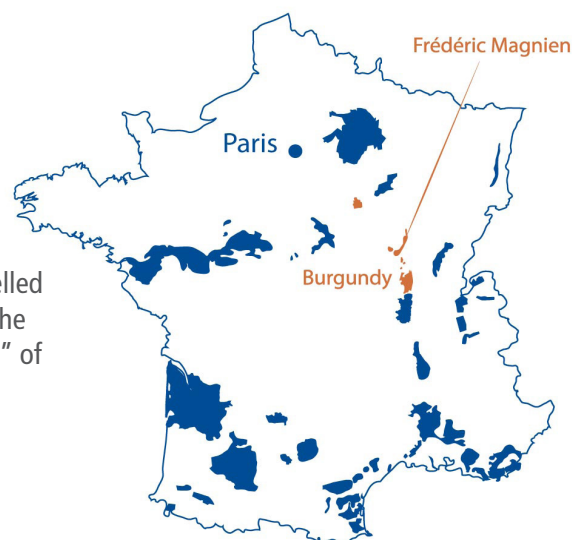
VINEYARDS: North of the village proper, 'Lavaut Saint-Jacques' (also spelled as Lavaux) faces southeast at 975 feet above sea level, at the mouth of the Gevrey "combe." Vines here feed directly from Burgundy's "mother rock" of limestone, just a few inches from the surface.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 18% in clay jars, 43% in older French oak barrels, 15% in terracotta amphorae and 26% in older demi-muid. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of rose petals, spice, warm earth. Concentrated and layered; cranberry, black cherry, light herbs.

PAIRING SUGGESTIONS: Roasted pork with herbs; grilled sausages



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