



# MAISON FRÉDÉRIC MAGNIEN

## Gevrey-Chambertin

### Vieilles Vignes 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:** A selection of older vine fruit from villages-level vineyards in Gevrey-Chambertin. Soils are typically Burgundian: stony, limestone soils with some clay.

**AGE OF VINES:** 55 years, on average

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 18% in clay jars, 65% in older French oak barrels and 17% in older demi-muid. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of black cherry, red plum, peppery spice. Earthy and structured, with good complexity.

**PAIRING SUGGESTIONS:** Grilled red meat or game; wild mushroom-based dishes



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