

MAISON FRÉDÉRIC MAGNIEN

Meursault 'Coeur de Roches'

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: Meursault AOC

BLEND: 100% Chardonnay

VINEYARDS: A selection of organically raised fruit from villages-level vineyards in Meursault with soils that are particularly limestone- and marl-rich, and especially rocky (in French, "roches").

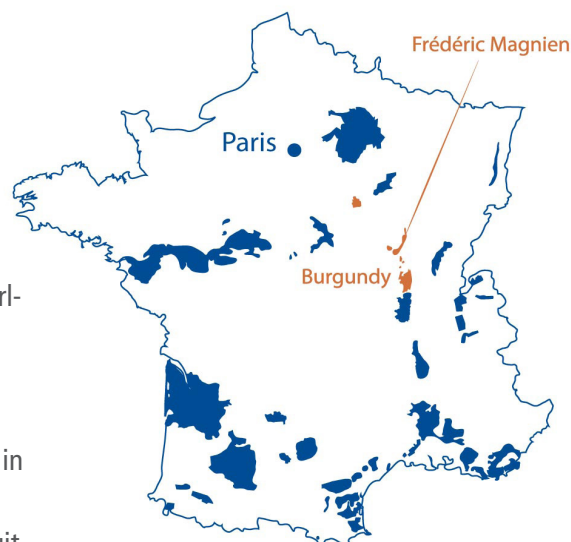
AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in older French oak barrels and demi-muid. Aged also in barrel and demi-muid.

TASTING IMPRESSIONS: Aromas of white flowers, white and yellow fruit, crushed stones, some fresh nuts. Medium-bodied, silky, fresh and long.

PAIRING SUGGESTIONS: With rich seafood or shellfish; white meat

NOTES: In French, coeur de roches means "heart of stones."



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