

MAISON FRÉDÉRIC MAGNIEN

Morey-Saint-Denis 'Herbuottes' 2016

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: Morey-Saint-Denis AOC

BLEND: 100% Pinot Noir

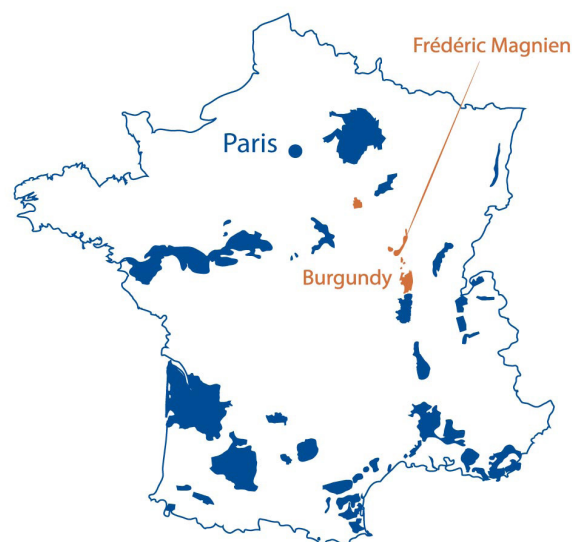
VINEYARDS: 'Herbuottes' borders premier cru vineyard 'Les Charrières' upslope. Soils are deep and rich; subsoils limestone and clay.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Mostly destemmed, with some 27% full cluster; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 2/3 in older French oak barrels, 1/3 in clay jars. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of blackberry, violets, light baking spices. Concentrated yet smooth and silky; ripe tannins.

PAIRING SUGGESTIONS: Grilled steak with pepper; soft-rind aged cheese



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