

# MAISON FRÉDÉRIC MAGNIEN

## Morey-Saint-Denis 1er Cru 'Ruchots' 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

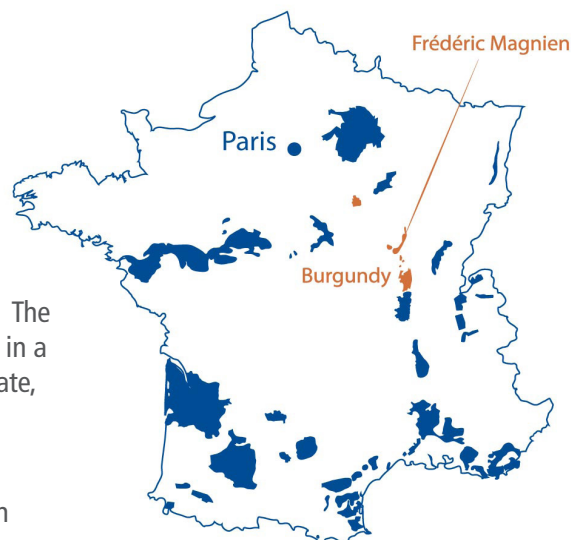
**VINEYARDS:** Magnien selects fruit from rows at the top of the slope, bordering grand cru monopole Clos de Tart and grand cru Bonnes Mares. The vineyard faces east; soils mix clay and limestone. The vineyard's location in a small valley means cooler winds from the north form a special microclimate, allowing a slower, longer ripening. Low yields in 2016, 28 hl/ha.

**AGE OF VINES:** 20-40 years

**WINEMAKING:** Hand-harvested. Partially fermented full cluster (61%) in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 50% in clay jars and 50% in older French oak barrels. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of blackberry, violets, warm earth. Concentrated and intense, with present yet supple tannins.

**PAIRING SUGGESTIONS:** Grilled steak with pepper; autumn stews



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