

MAISON FRÉDÉRIC MAGNIEN

Bourgogne Rouge Pinot Noir 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 now either certified organic or in the process of conversion.



WINERY: Maison Frédéric Magnien

WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

REGION: FRANCE • Burgundy • Morey-Saint-Denis

APPELLATION: Bourgogne AOC

BLEND: 100% Pinot Noir

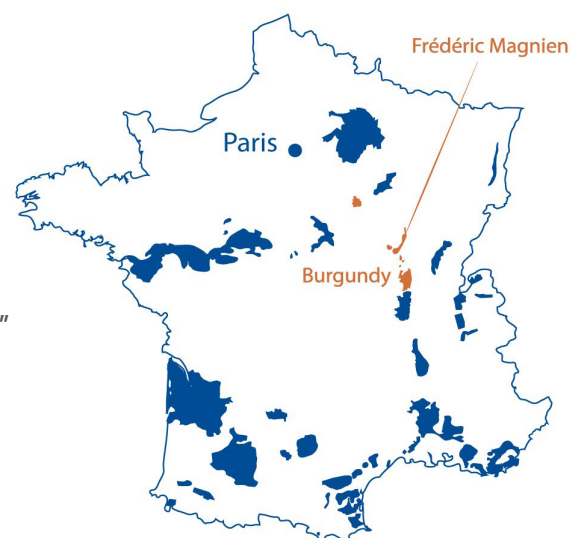
VINEYARDS: A selection of fruit from vineyards located in the villages of Brochon, Marsannay, Fixin and Corgoloin. Also, a selection of “declassified” fruit from villages-level Chambolle-Musigny vineyards.

AGE OF VINES: 20+ years

WINEMAKING: Hand-harvested. Destemmed; Fermented on indigenous yeasts in temperature-controlled tanks. Aged in older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, raspberries and earth. Bright, fresh and juicy; flavors of raspberries, blueberry jam, baking spices.

PAIRING SUGGESTIONS: Grilled salmon, roast beef sandwiches



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