



# MAISON FRÉDÉRIC MAGNIEN

## Puligny-Montrachet 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:** Puligny-Montrachet AOC

**BLEND:** 100% Chardonnay

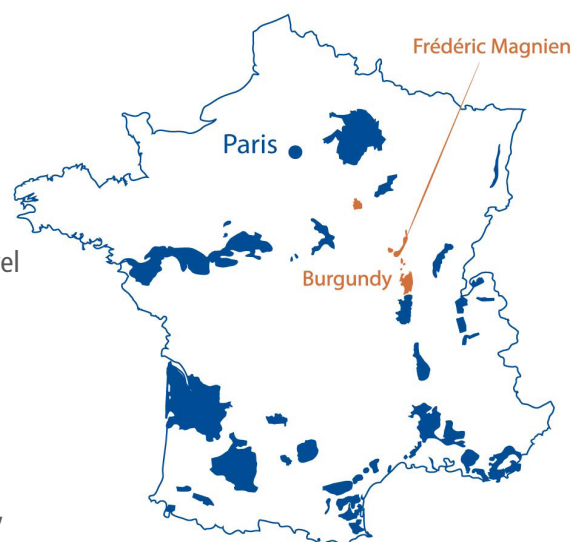
**VINEYARDS:** A selection of older-vine Chardonnay fruit from villages-level vineyards in the village of Puligny-Montrachet.

**AGE OF VINES:** 30-50 years

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 100% in older French oak barrels. Bottled unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of citrus fruit and zest, ripe pineapple, oyster shell, spring herbs. Medium-bodied, fresh, engaging

**PAIRING SUGGESTIONS:** As an aperitif; with white meat; moderately aged French cheeses



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