



# MAISON FRÉDÉRIC MAGNIEN

## Clos de Vougeot Grand Cru 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 • Côte de Nuits • Morey-Saint-Denis

**APPELLATION:** Clos Vougeot AOC

**BLEND:** 100% Pinot Noir

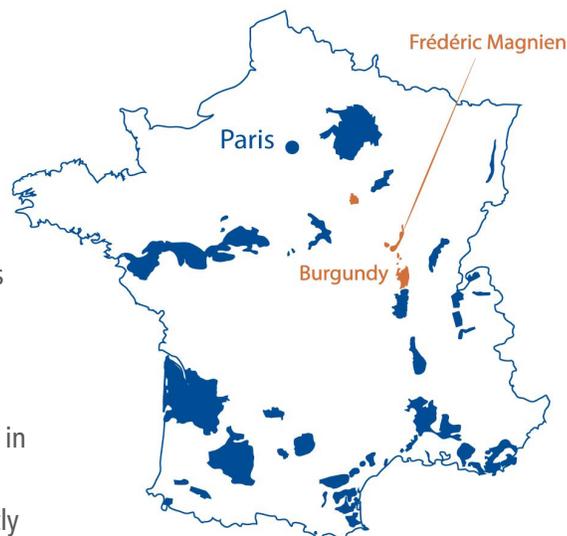
**VINEYARDS:** A selection of fruit from vines on the lower slope, with soils mostly limestone gravel.

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

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

**TASTING IMPRESSIONS:** Aromas of spice, warm earth, red berries, lightly floral. Concentrated and layered; black and red cherries, peppery.

**PAIRING SUGGESTIONS:** Game meat; autumnal stews with seasonal herbs



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