

MAISON FRÉDÉRIC MAGNIEN Clos Vougeot Grand Cru 2015

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 fermented full cluster in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in older French and harvels. Pattled unfined and unfiltered.

older French oak barrels. Bottled unfined 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

