

MAISON FRÉDÉRIC MAGNIEN

Charmes-Chambertin Grand Cru 'Aux Mazoyères' 2017

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: Charmes-Chambertin AOC

BLEND: 100% Pinot Noir

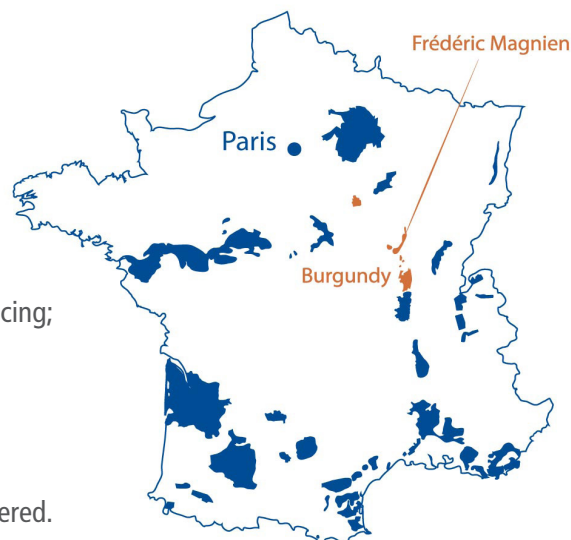
VINEYARDS: A selection of old vines from lieu-dit 'Aux Mazoyères,' also called Mazoyères-Chambertin, which borders Morey-Saint-Denis. East-facing; soils are ruddy, iron-rich and deep, with large stones.

AGE OF VINES: 40-50 years old

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 44% in clay jars and 56% in older French oak barrels. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of spice, licorice, red summer berries. Structured yet suave, with silky tannins. Very long.

PAIRING SUGGESTIONS: Roast pork with herbs; chicken with wild mushrooms



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