

## MAISON FRÉDÉRIC MAGNIEN

### Bourgogne Côte d'Or 'Graviers'

*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 • Morey-Saint-Denis

**APPELLATION:** Bourgogne AOC

**BLEND:** 100% Pinot Noir

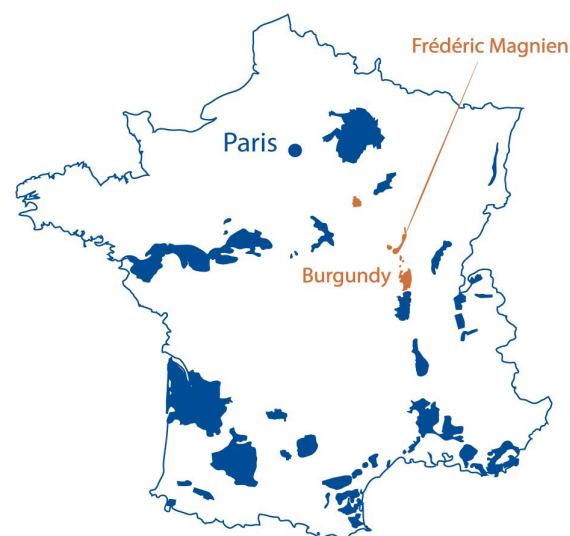
**VINEYARDS:** Sourced from lieu-dit 'Graviers,' located east of the RN74 highway, not far from villages-level vineyard 'Les Herbues,' near the border between Chambolle-Musigny and Morey-Saint-Denis. Soils are rich in clay, with gravelly subsoils. (Graviers means small stones, or gravel.)

**AGE OF VINES:** 40+ years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in a combination of clay amphora and jars, and older French oak barrels. Bottled unfinned and unfiltered.

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

**PAIRING SUGGESTIONS:** Grilled salmon, roast beef sandwiches



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