



MAISON FRÉDÉRIC MAGNIEN

Chambertin-Clos de Bèze

Grand Cru

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: Chambertin-Clos de Bèze AOC

BLEND: 100% Pinot Noir

VINEYARDS: One of Gevrey-Chambertin's most historic grand cru plots, 'Clos de Bèze' was established by monks who planted vines here in 630. Facing east, with a gradual slope from 710 to 720 feet; soils are rich in limestone.

AGE OF VINES: 40-50 years old

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

TASTING IMPRESSIONS: Aromas of cassis, spice, licorice, red summer berries, warm nuts. Structured, earthy; long.

PAIRING SUGGESTIONS: Roast beef with truffled gravy; game birds



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