

MAISON FRÉDÉRIC MAGNIEN

Chablis 1er Cru 'Mont de Milieu'

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 • Morey-Saint-Denis

APPELLATION: Chablis AOC

BLEND: 100% Chardonnay

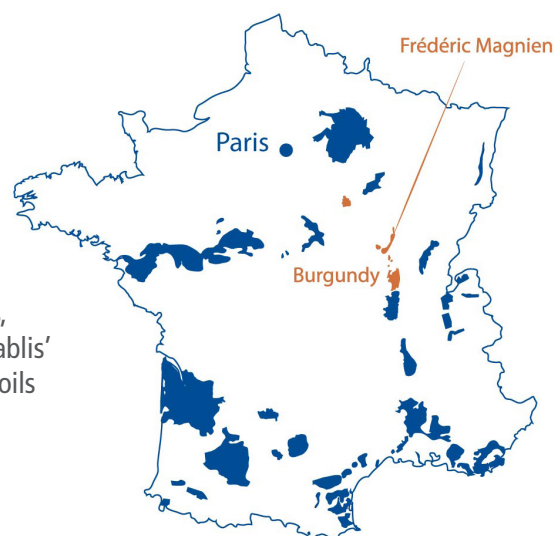
VINEYARDS: One of the more important premier cru vineyards in Chablis, 'Mont de Milieu' sits on the right bank of the Serein river, not far from Chablis' grand cru row. Facing full south, the vineyard mixes clay and limestone soils over the classic "mother rock" of Kimmeridgian chalk.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Fermentation on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged for one year in a combination of tank and demi-muid. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Light floral aromas, lemon blossoms. Full-bodied and plush, with ripe citrus fruits; balanced, with bright acidity.

PAIRING SUGGESTIONS: Fresh shellfish; seafood in cream sauce



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