

MAISON FRÉDÉRIC MAGNIEN

Chambertin Grand Cru 2023

Frédéric Magnien is a fifth-generation winemaker from Morey-Saint-Denis. Learning the craft 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. He differentiates himself from other négociants in that he works closely with partner growers throughout the growing season. His own teams tend these mostly older-vine vineyards according to organic and biodynamic methods and harvest the grapes, ensuring quality from field to bottle. Wines are bottled unfinned and unfiltered and according to the lunar calendar, with low added sulfites.

WINERY: Maison Frédéric Magnien

WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

REGION: FRANCE • Burgundy • Côte de Nuits • Morey-Saint-Denis

APPELLATION: Chambertin AOC

BLEND: 100% Pinot Noir

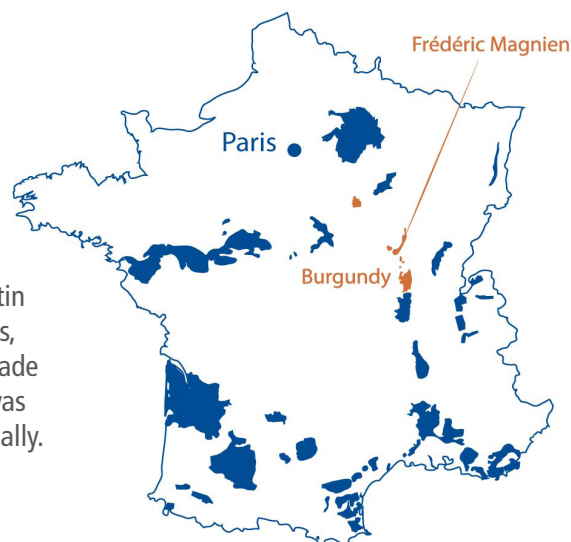
VINEYARDS: One of Gevrey's most prized grand cru vineyards, Chambertin faces east, at 810 feet. Soils are rich in limestone scree, lots of loose rocks, very mineral-rich. Chambertin was Napoleon's favorite wine, which he made sure traveled with him during all his campaigns; Thomas Jefferson also was an avid fan, bringing bottles to the White House in 1803. Farmed organically.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Destemmed. Fermented on indigenous yeasts in tank. Aged in French oak barrels (50% new). Unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of purple flowers and roses, very floral; licorice, earth, black cherry. Concentrated, layered, profound.

PAIRING SUGGESTIONS: Grilled red meat or game; wild mushroom-based or truffled dishes



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