



MAISON FRÉDÉRIC MAGNIEN

Chambertin Grand Cru 2018

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 AOC

BLEND: 100% Pinot Noir

VINEYARDS: One of Gevrey's most prized grand cru vineyards, Chambertin faces east, at 810 feet in altitude. 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.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 100% in clay amphorae. Bottled unfiltered 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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