



# MAISON FRÉDÉRIC MAGNIEN

## Chambolle-Musigny 1er Cru 'Les Baudes'

*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:** Chambolle-Musigny AOC

**BLEND:** 100% Pinot Noir

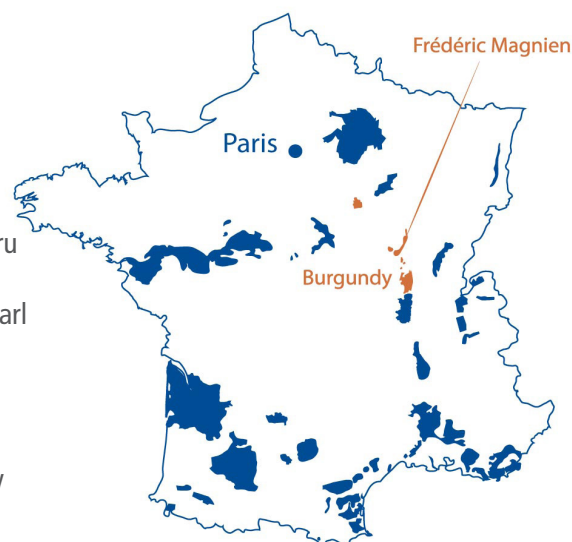
**VINEYARDS:** East-facing, 'Baudes' sits just across the road from grand cru Bonnes Mares; Magnien selects vines at the bottom of the slope, at the border with premier cru 'Sentiers,' where the soils are deeper, a mix of marl and gravel.

**AGE OF VINES:** 30-50 years

**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 barrique. Bottled unfiltered and unfiltered.

**TASTING IMPRESSIONS:** Aromas of black cherry, crushed stones, light herbs. Deep and silky; layers of black fruits, earthy nuance.

**PAIRING SUGGESTIONS:** Grilled red meat; aged, soft-rind French cheese; game meats



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