



MAISON FRÉDÉRIC MAGNIEN

Chambolle-Musigny 1er Cru 'Fuées' 2019

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

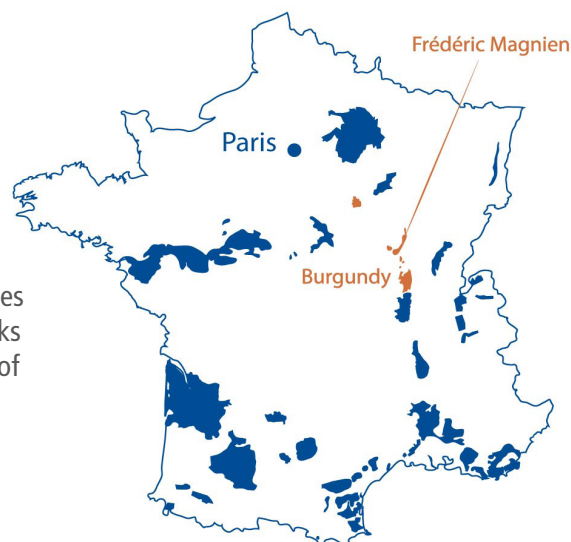
VINEYARDS: 'Fuées' sits high up on the slope in Chambolle, from 840 to 900 feet in altitude, facing east/southeast, and bordering grand cru Bonnes Mares. Soils here are very similar to Bonnes Mares: lots of limestone rocks and fossils. A "fuées" is a Burgundian term that designates the amount of land one laborer can work (with a hoe) in a single day.

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 amphora. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherry, blood orange rind, cocoa nibs, light smoke. Structured yet still supple; echoes the intensity and earthy edge of Bonnes Mares.

PAIRING SUGGESTIONS: Grilled red meat; aged, soft-rind French cheese; wild mushroom-based dishes



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