

MAISON FRÉDÉRIC MAGNIEN
Chambolle-Musigny 1er Cru 'Noirots' 2018

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 unfined and unfiltered and according to the lunar calendar, with low added sulfites.

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: 'Noirots' sits just to the east of grand cru Bonnes Mares, facing east/southeast. Soils mix rocky limestone with rich clay. The name evokes the French word "noyers," walnut trees; the land was probably once an orchard

AGE OF VINES: 40+ years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 52% in clay jars and 48% in older French oak barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black fruits, light spices, licorice. Medium-bodied and concentrated, yet good freshness, lively

PAIRING SUGGESTIONS: Autumn flavors, such as pork roast with chestnuts, wild mushrooms

