

MAISON FRÉDÉRIC MAGNIEN

Chambolle-Musigny

Vieilles Vignes 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 unfined 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: Chambolle-Musigny AOC

BLEND: 100% Pinot Noir

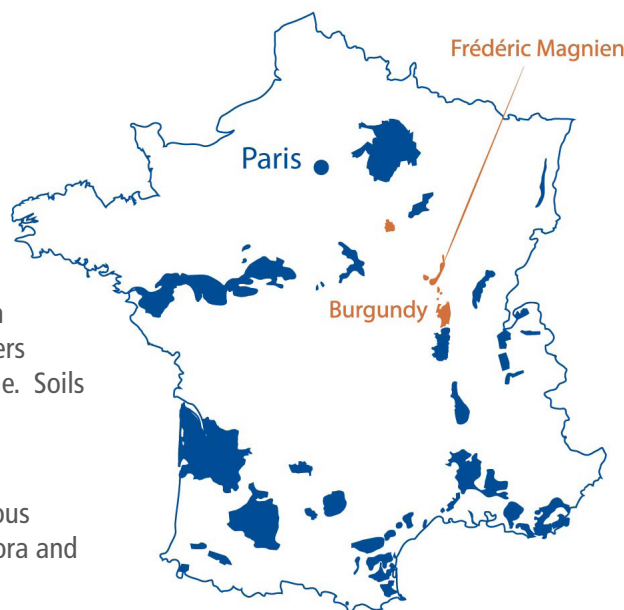
VINEYARDS: A selection of older-vine fruit from villages-level plots in Chambolle-Musigny: 'Les Babillères,' 'Les Condemennes' (which borders premier cru 'Charmes') and 'Les Danguerrins,' high up at the forest line. Soils are varied, but primarily stony. Farmed organically.

AGE OF VINES: 40 years old, on average

WINEMAKING: Hand-harvested. Destemmed. Fermented on indigenous yeasts in 750L terracotta amphora and steel tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of raspberry, cherry, crushed stones. Juicy and supple; layers of black fruits alternate with notes of chocolate.

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



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