



# MAISON FRÉDÉRIC MAGNIEN

## Chambolle-Musigny

### Vieilles Vignes 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:** Chambolle-Musigny AOC

**BLEND:** 100% Pinot Noir

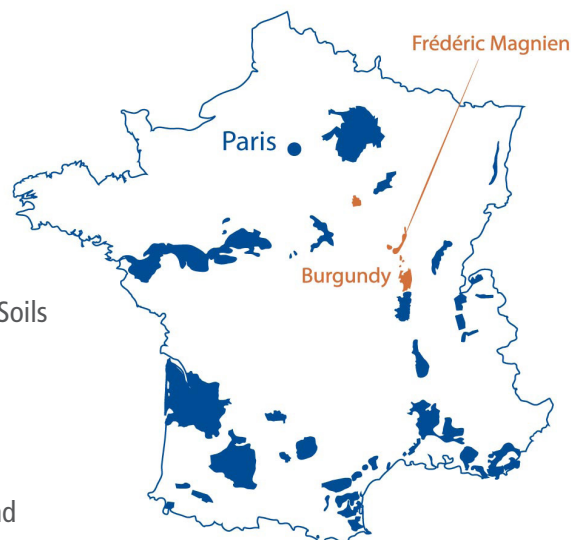
**VINEYARDS:** A selection of older-vine fruit from villages-level plots in Chambolle-Musigny: 'Les Babillères,' 'Les Condemennes' (which borders premier cru 'Charmes') and 'Les Danguerrins,' high up at the forest line. Soils are varied, but primarily stony.

**AGE OF VINES:** 40-50 years

**WINEMAKING:** Hand-harvested. Partially destemmed, fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 44% in older French oak barrels and 56% in clay jars. Bottled unfiltered 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



## NORTH BERKELEY IMPORTS

northberkeleyimports.com