

MAISON FRÉDÉRIC MAGNIEN

Chardons-Chambertin Grand Cru

'Aux Charmes' 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 unfinned 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: Chardons-Chambertin AOC

BLEND: 100% Pinot Noir

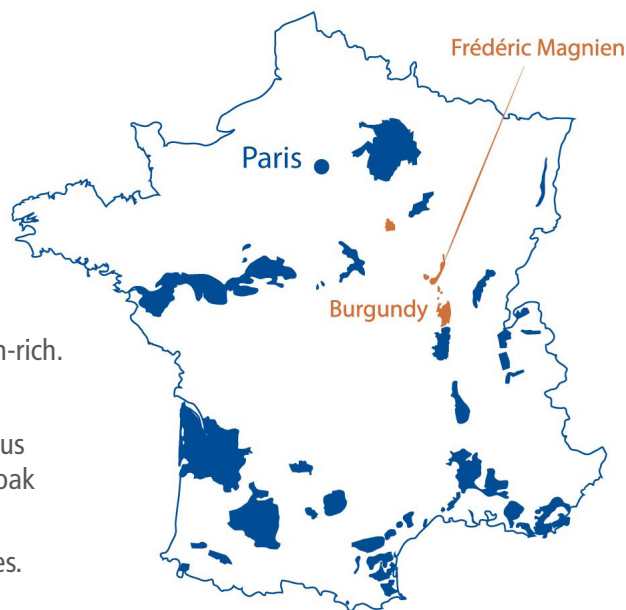
VINEYARDS: A selection of very old vines from lieu-dit 'Aux Charmes' (bordering grand cru Chambertin). East-facing; soils are ruddy and iron-rich.

AGE OF VINES: 80-100 years old, and older

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

TASTING IMPRESSIONS: Aromas of spice, licorice, red summer berries. Silky, almost creamy, with suave tannins. Very long.

PAIRING SUGGESTIONS: Roast pork with herbs; chicken with wild mushrooms



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