



MAISON FRÉDÉRIC MAGNIEN

Fixin 'Clos Marion' 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 • Morey-Saint-Denis

APPELLATION: Fixin AOC

BLEND: 100% Pinot Noir

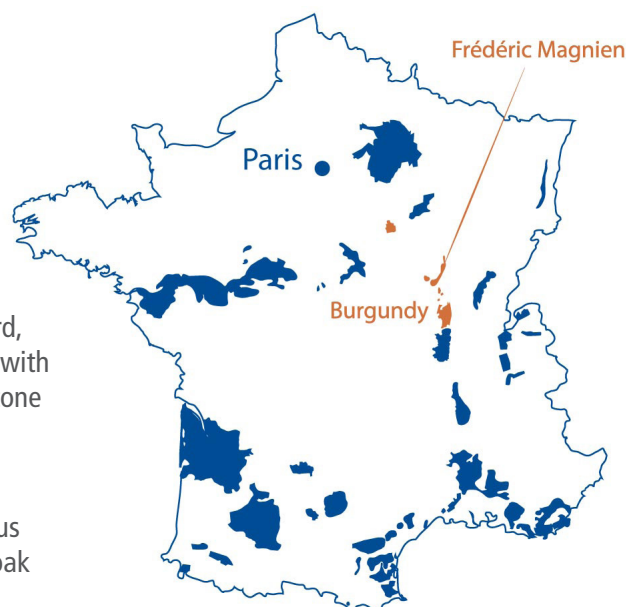
VINEYARDS: The vineyard 'Clos Marion' is a special monopole vineyard, enclosed by tall stone walls, some eight acres large and on the border with Brochon. (On maps, it's called 'Le Village.') East-facing; soils mix limestone marl and clay.

AGE OF VINES: 40 years, on average

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

TASTING IMPRESSIONS: Aromas of black cherries, raspberries and earth. Medium-bodied, textured and juicy; black and red fruit, baking spices.

PAIRING SUGGESTIONS: Grilled steak with mushrooms; duck breast



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