



MAISON FRÉDÉRIC MAGNIEN

Fixin 'Clos Marion'

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 • Morey-Saint-Denis

APPELLATION: Fixin AOC

BLEND: 100% Pinot Noir

VINEYARDS: The vineyard 'Clos Marion' is a special monopole vineyard, formerly enclosed by stone walls, some eight acres large and on the border with Brochon. East-facing; soils mix limestone marl and clay.

AGE OF VINES: 35 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in a combination of clay amphora and jars, and older French oak barrels. Bottled unfinned and unfiltered.

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

