

MAISON FRÉDÉRIC MAGNIEN

Gevrey-Chambertin 1er Cru 'Lavaut Saint-Jacques' 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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

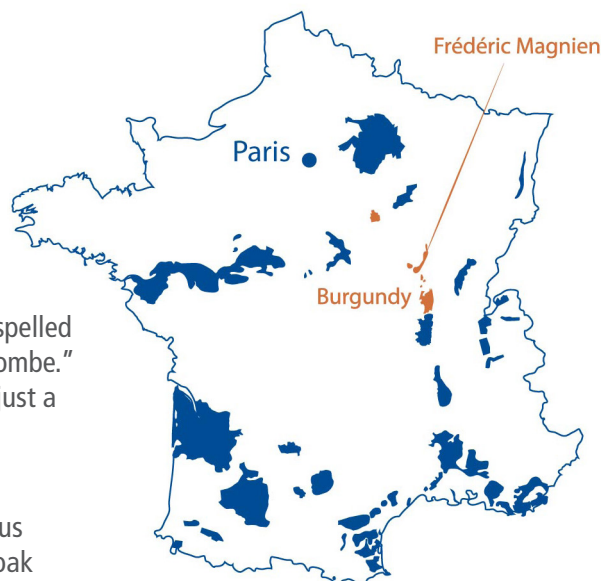
VINEYARDS: North of the village proper, 'Lavaut Saint-Jacques' (also spelled as Lavaux) faces southeast at 975 feet, at the mouth of the Gevrey "combe." Vines here feed directly from Burgundy's "mother rock" of limestone, just a few inches from the surface.

AGE OF VINES: 30-50 years

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 rose petals, spice, warm earth. Concentrated and layered; cranberry, black cherry, light herbs.

PAIRING SUGGESTIONS: Roasted pork with herbs; grilled sausages



NORTH BERKELEY IMPORTS

northberkeleyimports.com