



MAISON FRÉDÉRIC MAGNIEN

Gevrey-Chambertin Vieilles Vignes

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of older vine fruit from villages-level vineyards in Brochon and some in Gevrey. Soils are stony, with limestone and some clay.

AGE OF VINES: 55 years, on average

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

TASTING IMPRESSIONS: Aromas of black cherry, red plum, peppery spice. Earthy and structured, with good complexity.

PAIRING SUGGESTIONS: Grilled red meat or game; wild mushroom-based dishes



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