

MAISON FRÉDÉRIC MAGNIEN

Bourgogne Côte d'Or 'Graviers' 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 • Morey-Saint-Denis

APPELLATION: Bourgogne AOC

BLEND: 100% Pinot Noir

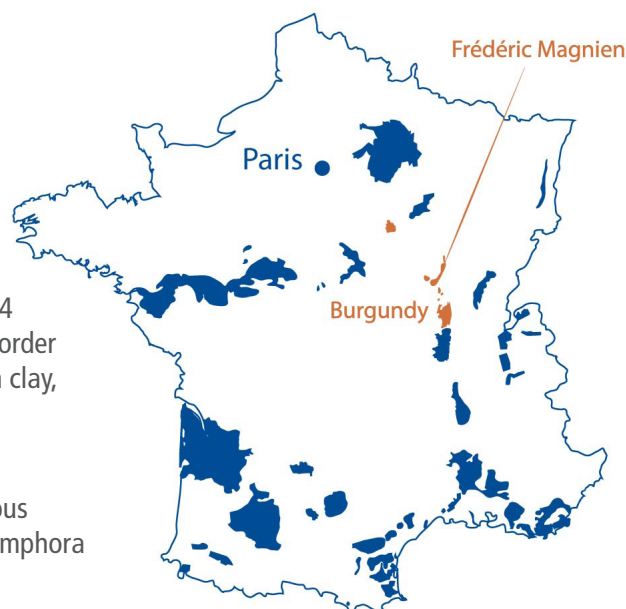
VINEYARDS: Sourced from lieu-dit 'Graviers,' located east of the RN74 highway, not far from villages-level vineyard 'Les Herbues,' near the border between Chambolle-Musigny and Morey-Saint-Denis. Soils are rich in clay, with gravelly subsoils. (Graviers means small stones, or gravel.)

AGE OF VINES: 40 years, on average

WINEMAKING: Hand-harvested. Destemmed. Fermented on indigenous yeasts in both 750L terracotta amphora and steel tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, raspberries and earth. Bright, fresh and juicy; flavors of raspberries and baking spices.

PAIRING SUGGESTIONS: Grilled salmon, roast beef sandwiches



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