



MAISON FRÉDÉRIC MAGNIEN

Marsannay '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 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 • Côte de Nuits • Morey-Saint-Denis

APPELLATION: Marsannay AOC

BLEND: 100% Pinot Noir

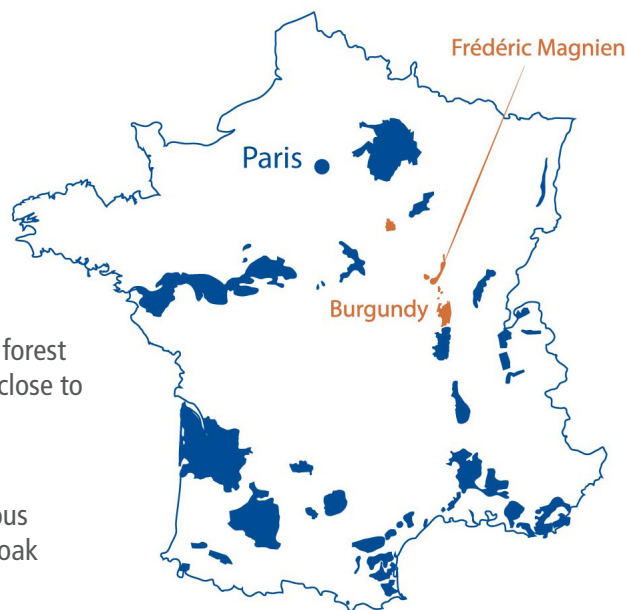
VINEYARDS: At the northern end of the Côte de Nuits, the village of Marsannay is one of Burgundy's coolest. 'Saint Jacques' sits up at the forest line, at the top of a modest grade; soils are thin, with solid limestone close to the surface. Farmed organically.

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. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red and black fruits, light spice and pepper, crushed stones. Full-bodied, generous, fine-grained tannins.

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews



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