



MAISON FRÉDÉRIC MAGNIEN

Marsannay Blanc 'Saint-Jacques'

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: Marsannay AOC

BLEND: 100% Pinot Blanc

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.

AGE OF VINES: 35 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in temperature-controlled tanks. Aged 100% in older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of citrus, crushed stones, light herbs, chalky nuance. Medium-bodied, fresh and long.

PAIRING SUGGESTIONS: Seafood in cream sauce; white meat

