



## MAISON FRÉDÉRIC MAGNIEN

### Marsannay 'Longeroies' 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:** Marsannay AOC

**BLEND:** 100% Pinot Noir

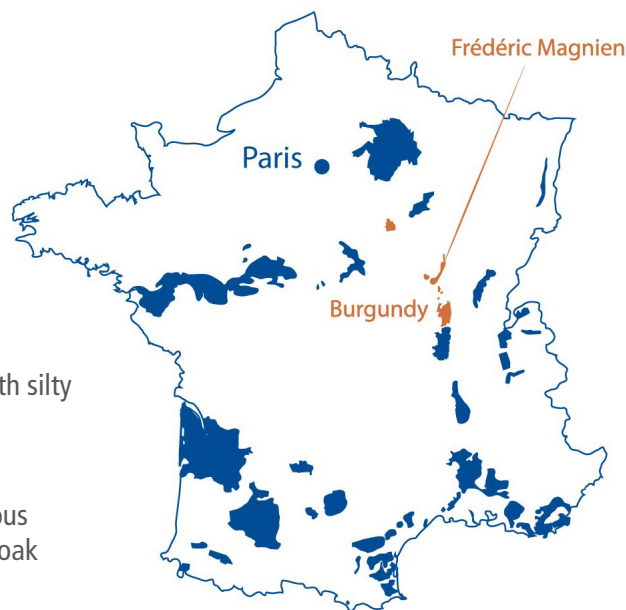
**VINEYARDS:** At the northern end of the Côte de Nuits, the village of Marsannay is one of Burgundy's coolest. 'Longeroies' borders historic vineyard 'Clos du Roy,' facing east on a gentle slope. Soils mix clay with silty marl, with lots of iron in the soil. Estate-owned vines.

**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 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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