

MAISON FRÉDÉRIC MAGNIEN Meursault 'Casse-Têtes'

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 now either certified organic or in the process of conversion.



WINERY: Maison Frédéric Magnien **WINEMAKER:** Frédéric Magnien

ESTABLISHED: 1995

REGION: FRANCE • Burgundy • Côte de Nuits • Morey-Saint-Denis

APPELLATION: Meursault AOC **BLEND:** 100% Chardonnay

VINEYARDS: 'Casse-Têtes' is a *villages*-level vineyard that sits at 900 feet above sea level and faces east, on a steep slope above Meursault's premier cru row. Soils are very rocky and shallow; the plot's name, "head-breaker," suggests early vine growers had to break a lot of rocks before planting.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Grapes are pressed then fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in French oak barrique, with less than 10% new wood. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of Meyer lemon, orange zest and white peaches. Silky and supple; light pineapple notes on the finish.

PAIRING SUGGESTIONS: Fresh seafood or shellfish; roasted chicken with herbs

