



## MAISON FRÉDÉRIC MAGNIEN

### Meursault

*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:** Meursault AOC

**BLEND:** 100% Chardonnay

**VINEYARDS:** A selection of fruit from villages-level vineyards in Meursault, plus 'Peutes Vignes' in the northeast corner of the village near Volnay, touching premier cru Volnay 'Santenots.' As is typical in Burgundy, soils are rich in clay and limestone.

**AGE OF VINES:** 35 years, on average

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

**TASTING IMPRESSIONS:** Aromas of stone fruits, crushed stones, lightly toasted nuts, some herbal nuance. Medium-bodied, fresh and long.

**PAIRING SUGGESTIONS:** Seafood in cream sauce; white meat

