

MAISON FRÉDÉRIC MAGNIEN

Morey-Saint-Denis

'Coeur d'Argile' 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: Morey-Saint-Denis AOC

BLEND: 100% Pinot Noir

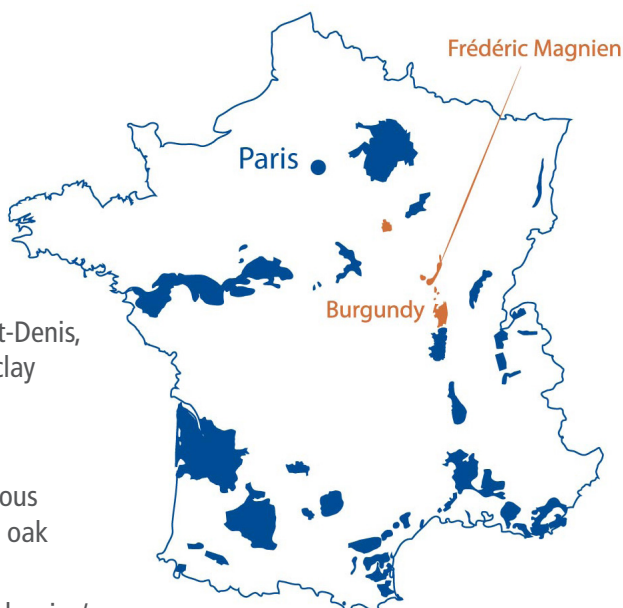
VINEYARDS: A selection from villages-level vineyards in Morey-Saint-Denis, mostly located at the bottom of the slope, with soils that are rich in clay (argile). In 2023, a majority of fruit is from 'Clos des Ormes.'

AGE OF VINES: 40-50 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 small red berries, earth, tangy cherries/ Medium-bodied, juicy; red fruited, long

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews



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