

MAISON FRÉDÉRIC MAGNIEN Morey-Saint-Denis Blanc 2019

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: Morey-Saint-Denis AOC

BLEND: 100% Chardonnay

VINEYARDS: A selection from Chardonnay vines planted among Pinot Noir in Magnien's home village of Morey-Saint-Denis: vineyards include 'Les Larrets,' 'Mont Luisant,' and 'Les Herbuottes.' Soils mix clay and limestone.

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 unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of citrus zest, stone fruits, crushed stones,

light herbs. Medium-bodied, savory and long.

PAIRING SUGGESTIONS: Seafood in cream sauce; white meat

