

MAISON FRÉDÉRIC MAGNIEN

Morey-Saint-Denis 1er Cru 'Ruchots'

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 • Côte de Nuits • Morey-Saint-Denis

APPELLATION: Morey-Saint-Denis AOC

BLEND: 100% Pinot Noir

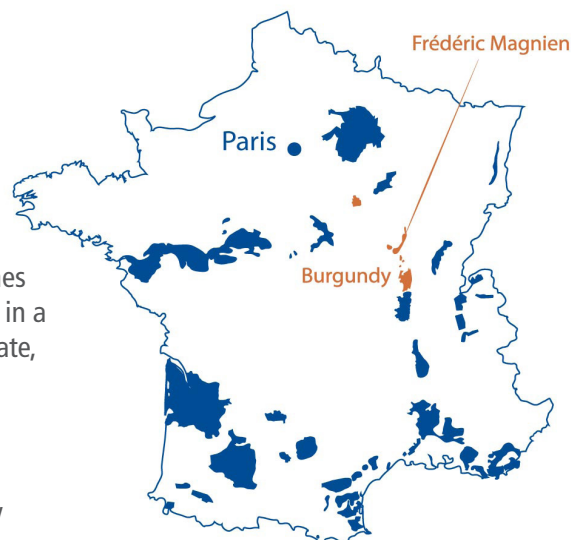
VINEYARDS: Magnien selects fruit from rows at the top of the slope in 'Ruchots,' bordering grand cru monopole Clos de Tart and grand cru Bonnes Mares. East-facing; soils mix clay and limestone. The vineyard's location in a small valley means cooler winds from the north form a special microclimate, allowing a slower, longer ripening.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in a combination of clay amphora and jars, and older French oak barrels. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of blackberry, violets, warm earth. Concentrated and intense, with present yet supple tannins.

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews



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