



MAISON FRÉDÉRIC MAGNIEN

Morey-Saint-Denis 1er Cru 'Clos Sorbè'

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: 'Clos Sorbè' is a premier-cru vineyard in the heart of the village, between 'Clos Baulet' and 'Les Sorbè,' facing east at 780 feet. Soils are rich in marl, with many white stones, a result of the gradual erosion of the "mother rock" of Burgundian limestone.

AGE OF VINES: 30-50 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 ripe red and black fruit, earth, light spice. Medium-bodied, silky texture.

PAIRING SUGGESTIONS: Grilled chicken; mushroom-based dishes; French terrines



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