



MAISON FRÉDÉRIC MAGNIEN

Nuits-Saint-Georges 1er Cru 'Damodes' 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: Nuits-Saint-Georges AOC

BLEND: 100% Pinot Noir

VINEYARDS: 'Damodes' sits on the village border with Vosne-Romanée, not far from grand cru monopole La Tâche. East-facing; soils are shallow and rocky, with pure limestone sub-soils. The name 'Damodes' comes from "dame" or lady; legend has it that benevolent fairies lived in the forest above the vineyard.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in 750L terracotta amphora and steel tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of blackberry, light-roast coffee, minerals. Juicy and spicy; minerals show again on the mouth. Fine tannins; long.

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews



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