

MAISON FRÉDÉRIC MAGNIEN

Puligny-Montrachet 'Meix'

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: Puligny-Montrachet AOC

BLEND: 100% Chardonnay

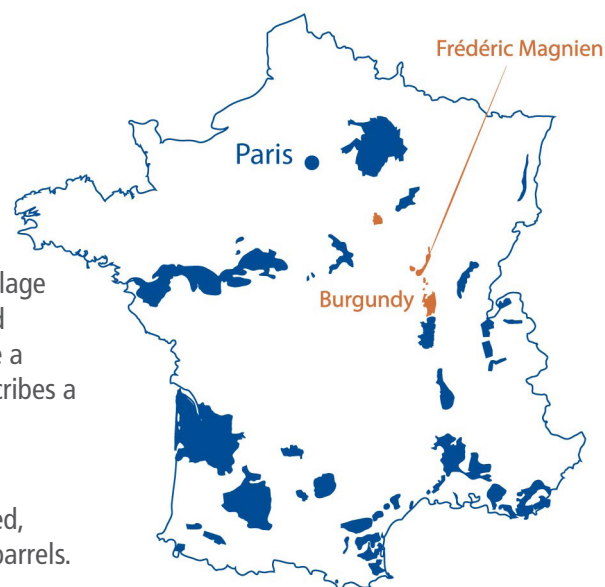
VINEYARDS: The villages-level vineyard 'Les Meix' sits west of the village upslope, touching premier cru 'Pucelles' on its western border. (Grand cru Bienvenue-Batard Montrachet also neighbors 'Pucelles'.) Soils are a limestone-rich clay. A 'meix' is a medieval Burgundian word that describes a rural home with multiple buildings, that adjoins a garden or orchard.

AGE OF VINES: 20-30 years

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

TASTING IMPRESSIONS: Aromas of citrus, fresh pineapple, oyster shell, spring herbs. Medium-bodied, savory

PAIRING SUGGESTIONS: As an aperitif; with white meat; moderately aged French cheeses



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