

MAISON FRÉDÉRIC MAGNIEN
Savigny-lès-Beaune Rouge 'Les Gollardes' 2024

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 unfined and unfiltered and according to the lunar calendar, with low added sulfites.

CERTIFIED ORGANIC

WINERY: Maison Frédéric Magnien

WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

REGION: FRANCE • Burgundy • Côte de Nuits • Morey-Saint-Denis

APPELLATION: Savigny-lès-Beaune AOC

BLEND: 100% Pinot Noir

VINEYARDS: 'Gollardes' sits at altitude at the northern end of the village, facing southwest. Soils mix clay marl and gravel, with bedrock of hard limestone.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Destemmed. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red summer berries, red plum, light pepper. Medium-bodied, earthy, grippy tannins.

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews

