

MAISON FRÉDÉRIC MAGNIEN Vosne-Romanée 'Maizières' 2018

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: Vosne-Romanée AOC

BLEND: 100% Pinot Noir

VINEYARDS: 'Maizières' is a vineyard split between an "upper" and "lower" section, extending from Vosne into Flagey-Echezeaux. Well-placed, it sits just under premier cru 'Suchots' and is a stone's throw from the border of grand cru Clos du Vougeot. Soils are clay-rich, deep.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 40% in clay jars and 60% in older French oak barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of purple flowers, red summer berries, light spice. Earthy yet refined; fine-grained tannins.

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews

