



MAISON FRÉDÉRIC MAGNIEN

Vosne-Romanée

'Champs Perdrix' 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 unfined 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: Vosne-Romanée AOC

BLEND: 100% Pinot Noir

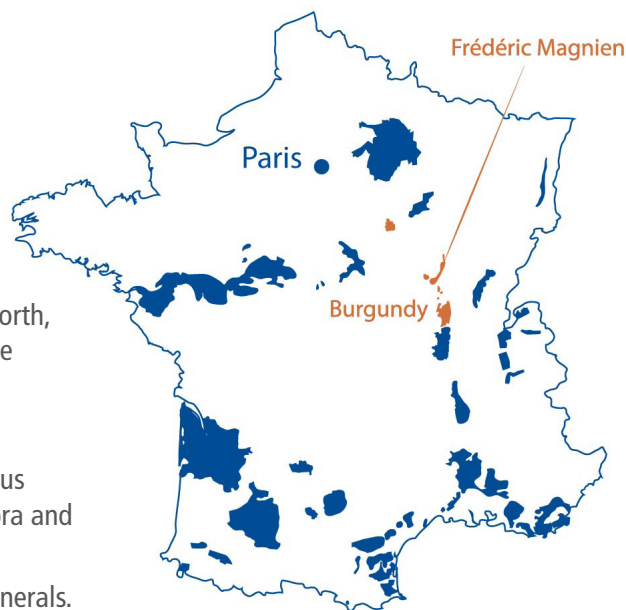
VINEYARDS: 'Champs Perdrix' touches premier cru vineyards to the north, and grand crus La Tâche and Romanée-Conti to the east. Soils echo the rockiness of La Tâche, with more sand.

AGE OF VINES: 30-50 years

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

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

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews



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