

MAISON FRÉDÉRIC MAGNIEN

Vosne-Romanée 'Champs Perdrix'

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

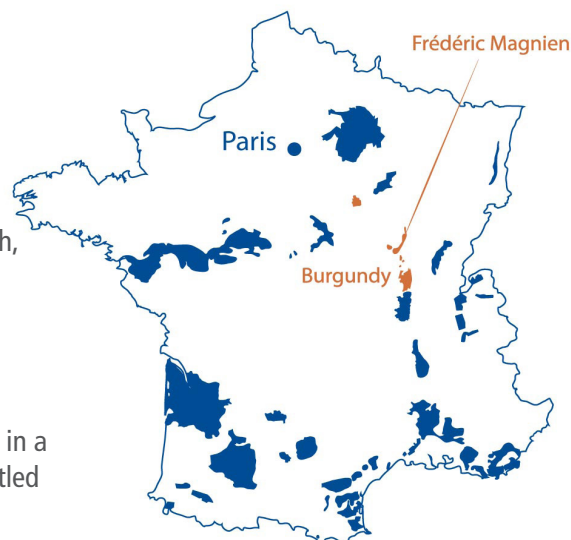
VINEYARDS: 'Champs Perdrix' touches premier cru vineyards to the north, and grand crus La Tâche and Romanée-Conti to the east. Soils echo the rockiness of La Tâche, with more sand.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in a combination of clay amphora and jars, and older French oak barrels. Bottled unfiltered 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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