



FRÉDÉRIC MAGNIEN

GRANDS VINS DE BOURGOGNE

The wine ageing between wood and terracotta.

Winegrower in Morey-Saint-Denis, Frédéric Magnien has chosen to age some of his wines in jars.

For the past few years, Frédéric Magnien has distinguished himself on the Côte de Nuits by a perpetual research of the expression and purity of Burgundy soils. Since 2010, he started the biodynamic viticulture. This global approach values the grounds and the vines, in order to reveal rightly and precisely the peculiarity of the climates of Burgundy.

Quite naturally, Frédéric found a logical follow-up to this philosophy in his vinification method. Hand turned terracotta jars were selected for partial wine ageing, since the exceptional 2015 vintage.

The use of jars allows Frédéric to age a more digest biological wine which respects the purity of the fruit and the authenticity of his soil. By revealing crystalline and original wines, this jars wine ageing is complementary to the traditional wine ageing with old casks.

From now on, the wine ageing between wood and terracotta allows to refine the identity of his precious vintages.



The technic of jars wine ageing

Background

The use of amphoras for winemaking begun during the Antiquity. This ancestral practice persisted in some wine regions and is increasing again in Europe but still in an experimental form. Searches in Armenia (more precisely in the cave named Areni-1) have highlighted the discovery of big jars with signs of fermentation and yeast residues. Those jars are dated to the sixth century BC.

The terracotta



With a volume of 160 litres, the feature of a jar is to be only made by terracotta, which de facto is an aromatic neutral container. The natural expression of fruit and soil is therefore fully preserved, and isn't hidden by the wooden flavour transmitted by an old barrel. The overuse of new wood can cover the subtle differences of each Climate.

The woody tannins last even after 10 years of ageing in bottles. That's why Frédéric Magnien decided to stop buying new oak barrels.

The use of jars for winemaking is much more older than with barrels. Nevertheless, it turns out they have the same features. Moreover, they contain a high level of silicic acid. This acid gives to the jars antiseptic, bactericidal and purifying virtues. The use of sulphur is no longer necessary during wine ageing.

Jar microporosity

In addition to the good jar thermal inertia, its microporosity allows a slow and controlled oxygenation of the wine during the ageing. Thus, Frédéric will obtain more rounded and mineral wines, while preserving the purity of the aromas.

An ovoid shape

The jar ovoid shape enhances the fluids circulation and the continuous suspension of the lees. This movement called “Brownian” (the particles circulating in a fluid) enabled by the fact that the wine never reach angles, creates body and smoothness to the wine, contributing to the development of complex flavours.



The result

Nowadays, the wines are blooming between wood and terracotta. Indeed, this jar wine ageing is complementary to the traditional wine ageing in old casks.

The mix of the two wine ageings unveil the brightness and clarity of wine thanks to the jar, while keeping its complexity and length thanks to the traditional cask.

The jar is a way for Frédéric Magnien to age a biological wine whose texture and fruit are preserved, by remaining closer to its soil without being hidden by a wooden flavor. Each bottle reflects accurately the authenticity of appellations, the passion of vine and the influence of natural elements thanks to the principles of biodynamic viticulture.

