

MAISON FRÉDÉRIC MAGNIEN Bonnes Mares Grand Cru 2015

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 now either certified organic or in the process of conversion.



WINERY: Maison Frédéric Magnien WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

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

APPELLATION: Bonnes Mares AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of older vines from the Morey-Saint-Denis side of this larger grand cru vineyard, bordering grand cru monopole Clos de Tart.

East-facing; soils are red clay, iron-rich, and shallow.

AGE OF VINES: 40-60 years old

WINEMAKING: Hand-harvested. Partially fermented full cluster in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in older French oak barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of licorice, baking spices, red and blue

summer berries. Strutured; fine-grained yet present tannins.

PAIRING SUGGESTIONS: Roast pork with herbs; chicken with wild

mushrooms

