

MAISON FRÉDÉRIC MAGNIEN Echezeaux 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: Echezeaux AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of older-vine fruit from lieu-dits 'Les Rouges du Bas,' 'En Orveaux' and 'Les Poulaillères.' Soils at the top of the slope, in 'Les Rouges' and the upper portion of 'Orveaux,' are the deepest, with limestone marl and stones; the broad spectrum of terroir represented by this selection offers a complete picture of the true Echezeaux.

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, earth, blood orange zest,

summer berries. Strutured and deep; fine-grained tannins.

PAIRING SUGGESTIONS: Roast pork with herbs; chicken with wild

mushrooms

