

## MAISON FRÉDÉRIC MAGNIEN Nuits-Saint-Georges 1er Cru 'Damodes' 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: Nuits-Saint-Georges AOC** 

**BLEND:** 100% Pinot Noir

**VINEYARDS:** 'Damodes' sits on the village border with Vosne-Romanée, not far from grand cru monopole La Tâche. East-facing; soils are shallow and rocky, with pure limestone sub-soils. The name 'Damodes' comes from "dame" or lady; legend has it that benevolent fairies lived in the forest above the vineyard.

**AGE OF VINES:** 30-50 years

**WINEMAKING:** Hand-harvested. Partially fermented full cluster in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged 18% in clay jars and 82% in older French oak barrels. Bottled unfined and unfiltered.

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

PAIRING SUGGESTIONS: Grilled steak with pepper; autumn stews

