



MAISON FRÉDÉRIC MAGNIEN

Chambertin-Clos de Bèze

Grand Cru 2022

Frédéric Magnien is a fifth-generation winemaker from Morey-Saint-Denis. Learning the craft 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. He differentiates himself from other négociants in that he works closely with partner growers throughout the growing season. His own teams tend these mostly older-vine vineyards according to organic and biodynamic methods and harvest the grapes, ensuring quality from field to bottle. Wines are bottled unfinned and unfiltered and according to the lunar calendar, with low added sulfites.

WINERY: Maison Frédéric Magnien

WINEMAKER: Frédéric Magnien

ESTABLISHED: 1995

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

APPELLATION: Chambertin-Clos de Bèze AOC

BLEND: 100% Pinot Noir

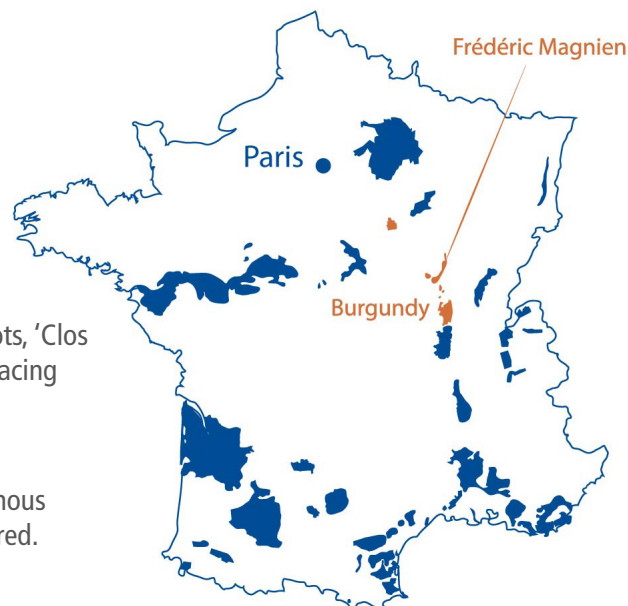
VINEYARDS: One of Gevrey-Chambertin's most historic grand cru plots, 'Clos de Bèze' was established by monks who planted vines here in 630. Facing east, on a gradual slope; soils are rich in limestone.

AGE OF VINES: 40-50 years old

WINEMAKING: Hand-harvested. Destemmed. Fermented on indigenous yeasts in tank. Aged in older French oak barrels. Unfinned and unfiltered. Farmed organically.

TASTING IMPRESSIONS: Aromas of cassis, spice, licorice, red summer berries, warm nuts. Structured, earthy; long.

PAIRING SUGGESTIONS: Roast beef with truffled gravy; game birds



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