



## MAISON FRÉDÉRIC MAGNIEN

### Chambolle-Musigny 1er Cru 'Borniques' 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:** Chambolle-Musigny AOC

**BLEND:** 100% Pinot Noir

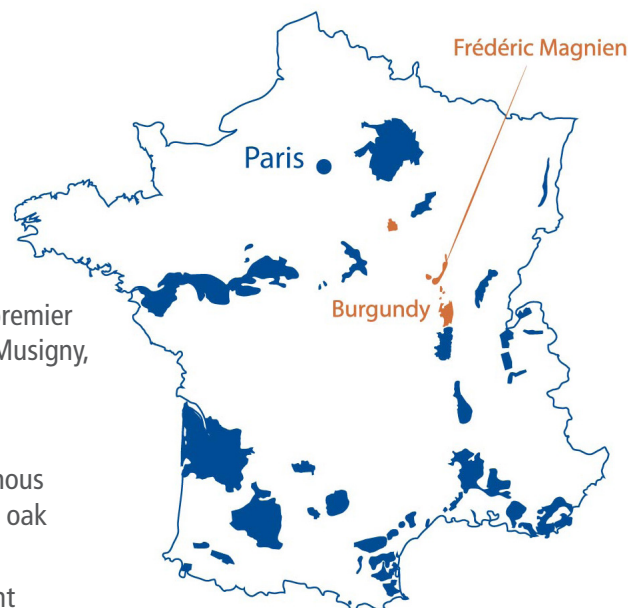
**VINEYARDS:** 'Borniques' borders grand cru Musigny and sits above premier cru 'Amoureuses.' East-facing; soils are nearly identical to grand cru Musigny, with limestone and veins of white and yellow clay.

**AGE OF VINES:** 40-60 years

**WINEMAKING:** Hand-harvested. Destemmed. Fermented on indigenous yeasts in tank. Aged in clay amphora and clay eggs, and older French oak barrels. Unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of dark raspberry, black cherry, light herbs. Smooth and silky; layers of black fruits alternate with notes of dusty chocolate. Silky and long.

**PAIRING SUGGESTIONS:** Grilled red meat; aged, soft-rind French cheese; game meats



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