



# MAISON FRÉDÉRIC MAGNIEN

## Charmes-Chambertin Grand Cru 'Aux Mazoyères' 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:** Charmes-Chambertin AOC

**BLEND:** 100% Pinot Noir

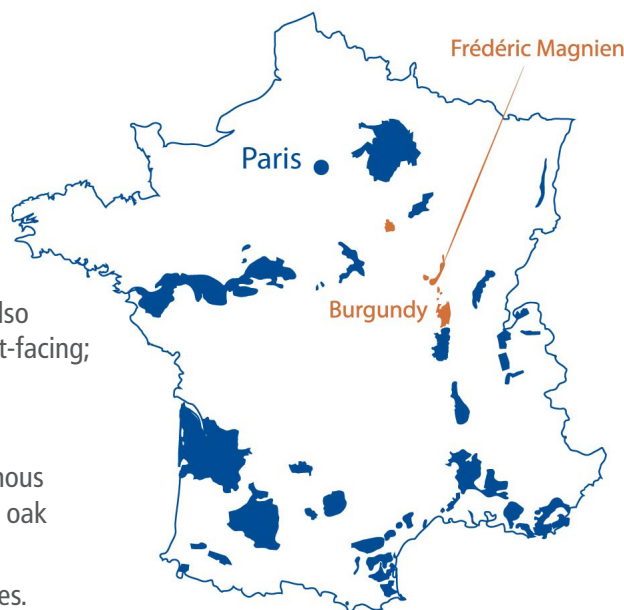
**VINEYARDS:** A selection of old vines from lieu-dit 'Aux Mazoyères,' also called Mazoyères-Chambertin, which borders Morey-Saint-Denis. East-facing; soils are ruddy, iron-rich and deep, with large stones.

**AGE OF VINES:** 40-50 years old

**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 spice, licorice, red summer berries. Structured yet suave, with silky tannins. Very long.

**PAIRING SUGGESTIONS:** Roast pork with herbs; chicken with wild mushrooms



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