

## MAISON FRÉDÉRIC MAGNIEN

# Gevrey-Chambertin 'Clos Prieur' 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:** Gevrey-Chambertin AOC

**BLEND:** 100% Pinot Noir

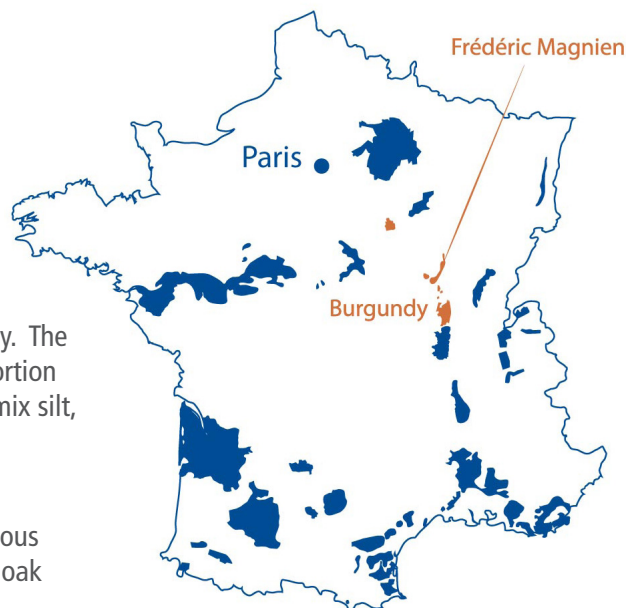
**VINEYARDS:** 'Clos Prieur' was once the property of the Abbey of Cluny. The upper part ('haute') of this plot is rated premier cru; the downslope portion ('bas') is one of the more highly prized villages plots in Gevrey. Soils mix silt, clay and limestone gravel

**AGE OF VINES:** 55 years, on average

**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 black cherry, red plum, peppery spice. Earthy and structured, with good complexity.

**PAIRING SUGGESTIONS:** Grilled red meat or game; wild mushroom-based dishes



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