

MAISON FRÉDÉRIC MAGNIEN

Gevrey-Chambertin

Vieilles Vignes 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

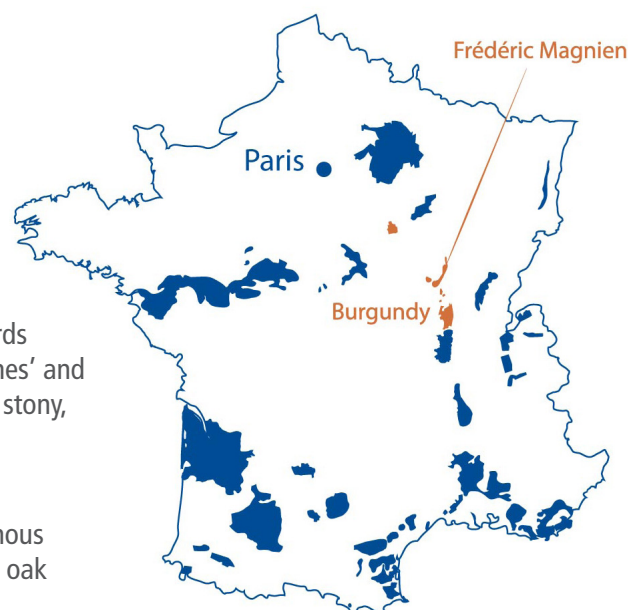
VINEYARDS: A selection of older-vine fruit from villages-level vineyards mostly in Brochon: 'Champ,' 'Le Creot,' 'Les Croisettes,' 'Les Gueulepines' and 'Le Carre Rougeaud'; plus 'En Vosne,' in Gevrey-Chambertin. Soils are stony, with limestone and some clay.

AGE OF VINES: 50 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. Farmed organically

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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