



# MAISON FRÉDÉRIC MAGNIEN

## Marsannay Blanc 'Saint-Jacques' 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 • Morey-Saint-Denis

**APPELLATION:** Marsannay AOC

**BLEND:** 100% Pinot Blanc

**VINEYARDS:** At the northern end of the Côte de Nuits, the village of Marsannay is one of Burgundy's coolest. 'Saint Jacques' sits up at the forest line, at the top of a modest grade; soils are thin, with solid limestone close to the surface. A rare parcel of Pinot Blanc vines.

**AGE OF VINES:** 35 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in older French oak barrels. Unfinned and unfiltered.

**TASTING IMPRESSIONS:** Aromas of citrus, crushed stones, light herbs, chalky nuance. Medium-bodied, fresh and long.

**PAIRING SUGGESTIONS:** Seafood in cream sauce; white meat

