

# MAISON FRÉDÉRIC MAGNIEN

## Morey-Saint-Denis 1er Cru 'Ruchots' 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:** Morey-Saint-Denis AOC

**BLEND:** 100% Pinot Noir

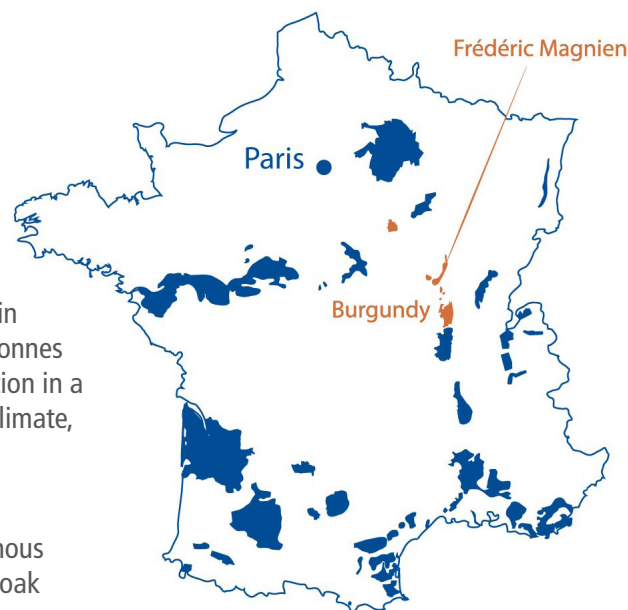
**VINEYARDS:** Magnien selects fruit from rows at the top of the slope in 'Ruchots,' bordering grand cru monopole Clos de Tart and grand cru Bonnes Mares. East-facing; soils mix clay and limestone. The vineyard's location in a small valley means cooler winds from the north form a special microclimate, allowing a slower, longer ripening.

**AGE OF VINES:** 30-40 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 blackberry, violets, warm earth. Concentrated and intense, with present yet supple tannins.

**PAIRING SUGGESTIONS:** Grilled steak with pepper; autumn stews



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