



MAISON FRÉDÉRIC MAGNIEN

Bourgogne Pinot Noir 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: Bourgogne AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection from vineyards in both the Hautes-Côtes and the Côte de Nuits, including Marsannay and NuitsSaint-Georges; some declassified fruit from villages-level plots.

AGE OF VINES: 20+ 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 black cherries, raspberries and earth. Bright, fresh and juicy; flavors of raspberries, blueberry jam, baking spices.

PAIRING SUGGESTIONS: Grilled salmon, roast beef sandwiches

