

MAISON FRÉDÉRIC MAGNIEN

Puligny-Montrachet 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: Puligny-Montrachet AOC

BLEND: 100% Chardonnay

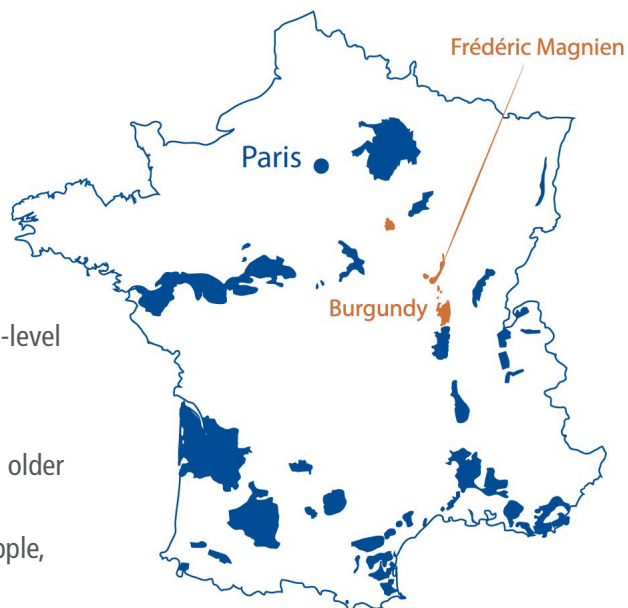
VINEYARDS: A selection of older-vine Chardonnay fruit from villages-level vineyards in Puligny-Montrachet.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in older French oak barrels; aged in barrel. Unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of citrus fruit and zest, ripe pineapple, oyster shell, spring herbs. Medium-bodied, fresh, engaging

PAIRING SUGGESTIONS: As an aperitif; with white meat; moderately aged French cheeses



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