



# MAISON FRÉDÉRIC MAGNIEN

## Vosne-Romanée

### 'Champs Perdrix' 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:** Vosne-Romanée AOC

**BLEND:** 100% Pinot Noir

**VINEYARDS:** 'Champs Perdrix' touches premier cru vineyards to the north, and grand crus La Tâche and Romanée-Conti to the east. Soils echo the rockiness of La Tâche, with more sand.

**AGE OF VINES:** 30-50 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, light-roast coffee, minerals. Juicy and spicy; minerals show on the mouth. Fine tannins; long.

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



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