

MAISON FRÉDÉRIC MAGNIEN

Clos de Vougeot Grand Cru 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: Clos de Vougeot AOC

BLEND: 100% Pinot Noir

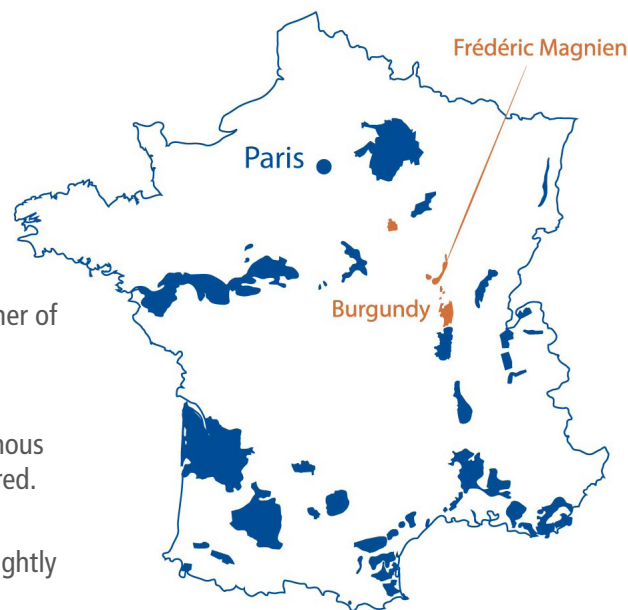
VINEYARDS: A selection of fruit from vines on the lower, eastern corner of this large grand cru, with soils mostly limestone gravel.

AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Destemmed. Fermented on indigenous yeasts in tank. Aged in older French oak barrels. Unfinned and unfiltered. Farmed organically.

TASTING IMPRESSIONS: Aromas of spice, warm earth, red berries, lightly floral. Concentrated and layered; black and red cherries, peppery.

PAIRING SUGGESTIONS: Game meat; autumnal stews with seasonal herbs



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