



PRODUCER PROFILE

Estate owned by: Michel Magnien
Winemaker: Frédéric Magnien
Total acreage under vine: 45
Estate founded: 1967
Winery production: 4,000 Bottles
Region: Burgundy
Country: France

Michel Magnien Morey-Saint-Denis 2021

WINE DESCRIPTION

Domaine Michel Magnien has evolved into a Burgundy producer of a singular style and philosophy from cellars located in the village of Morey-Saint-Denis. In 1993, Frédéric Magnien persuaded his father Michel to begin domaine bottling. The domaine is now certified biodynamic by Demeter and the wines are produced without the use of new oak

The domaine's 45 acres are spread across the villages of Morey-Saint-Denis, Gevrey-Chambertin, Chambolle-Musigny, and Vosne Romanée, with holdings in several premier cru and grand cru vineyards. These include the grand crus Clos de la Roche, Clos Saint-Denis, and Charmes-Chambertin. Frédéric Magnien maintains an average vine age of 50 years

Morey-Saint-Denis is a cuvée of four vineyards that lie near the D974, Clos Solon, Chenevery, Les Crais, and Les Cognées. Most of these sites have heavier soils without stones which Frédéric believes results in less structure but a more generously textured palate. The wine was aged entirely in used, Burgundian pièce.

TASTING NOTES

The wines of Morey-Saint-Denis are often said to combine the structure of Gevrey-Chambertin with the perfume of Chambolle-Musigny. This Morey-Saint-Denis shows fresh red berries on the nose with notes of violets, spice, and earth. Old vines and heavier soils give this wine weight and richness on the palate.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard size:	5
Soil composition:	Calcareous Marl
Bottles produced of this wine:	4,000
Average Wine Age:	50
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Length of alcoholic fermentation:	5 - 7 days
Length of maceration:	17 days
Malolactic fermentation:	Yes
Type of aging container:	Pièce
Size of aging container:	228L
Age of aging container:	Used
Type of oak:	French
Length of aging before bottling:	19 months
Total SO ₂ :	33 mg/L

ANALYTICAL DATA

Alcohol:	13.3%
Residual sugar:	<0.1 g/L
Acidity:	5.4 g/L
Dry extract:	27.4 g/L