



PRODUCER PROFILE

Estate owned by: Michel Magnien
Winemaker: Frédéric Magnien
Total acreage under vine: 45
Estate founded: 1967
Winery production: 2,300 Bottles
Region: Burgundy
Country: France

Michel Magnien Gevrey-Chambertin Cazetiers 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

Gevrey-Chambertin Cazetiers 1er Cru borders Clos-Saint-Jacques on the *combe* (a small valley) that lies behind the village. Vineyards on the combe benefit from cool air drawn down from the forest above it and some of the premier crus here can be exceptional. Cazetiers is a steep, east-facing site with rocky marl soil and tends to produce sturdy and robust wines.

TASTING NOTES

Cazetiers shows red- and black-fruit aromas on the nose with layers of flowers, earth, and minerals. The wine shows firm tannins with medium weight and rich fruit flavors on the palate thanks to old vines, the oldest of which are 90-years-old. It is structured, long, and complex. The wine is a pure expression of its terroir thanks to its élevage in a combination of used oak and clay jars.

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 name:	Les Cazetiers
Soil composition:	Calcareous Marl
Bottles produced of this wine:	2,300
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Type of aging container:	67% used pièce, 33% clay jars
Type of oak:	French
Total SO ₂ :	19 mg/L

ANALYTICAL DATA

Alcohol:	13.2%
Acidity:	5.97 g/L
Dry extract:	30 g/L