



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 Charmes-Chambertin 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

Charmes-Chambertin Grand Cru sits below Chambertin and includes the climat of Mazoyères-Chambertin Grand Cru within its borders, a section of which reaches down to the D974. Magnien's parcel is in Mazoyères, which can be bottled as Charmes. The name *charmes* likely derives from *champs*, and means field or meadow. Its gentle slope of decayed limestone has an abundance of gravel and stones, allowing the vines to grow deep.

TASTING NOTES

Magnien's parcel was planted in 1953 and 1955, resulting in a wine with great richness and concentration. Forty percent whole clusters add *sauvage* aromas of spice to the ripe red and black fruit found on the nose and palate with medium weight and integrated tannins. This is a very pure expression of Charmes-Chambertin 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:	Charmes-Chambertin
Soil composition:	Calcareous and Clay
Bottles produced of this wine:	2,300
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Type of aging container:	64% used pièce, 36% clay jars
Type of oak:	French
Total SO ₂ :	11 mg/L

ANALYTICAL DATA

Alcohol:	13.8%
Residual sugar:	<0.1 g/L
Acidity:	5.39 g/L
Dry extract:	28.7 g/L