



PRODUCER PROFILE

Estate owned by: Michel Magnien
Winemaker: Frédéric Magnien
Total acreage under vine: 45
Estate founded: 1967
Winery production: 500 Bottles
Region: Burgundy
Country: France

Michel Magnien Morey-Saint-Denis Climats D'Or 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 1er Cru "Climats d'Or" is a blend of five premier crus in the village of Morey-Saint-Denis: Cheseaux, Charrières, Clos Baulet, Chaffots, Monts Luisants. The wine was fermented with indigenous yeasts in stainless steel tanks followed by several months aging in half terracota amphora & half used pièce. Around 20% whole clusters were included in the cuvée.

TASTING NOTES

Morey-Saint-Denis 1er Cru "Climats d'Or" combines the structure of Gevrey-Chambertin with the perfume of Chambolle-Musigny. This wine 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 name:	Cheseaux, Charrières, Clos Baulet, Chaffots, Monts Luisants
Soil composition:	Limestone
Bottles produced of this wine:	500
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Maceration technique:	Punchdown
Length of maceration:	10 days
Type of aging container:	52% Used Oak Barrels, 48% Terracotta Amphora
Prefermentation technique:	Cold maceration with indigenous yeasts
Total SO ₂ :	20 mg/L

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	<0.1 g/L
Acidity:	5.88 g/L
Dry extract:	28.4 g/L