



## PRODUCER PROFILE

Estate owned by: Michel Magnien  
Winemaker: Frédéric Magnien  
Total acreage under vine: 45  
Estate founded: 1967  
Winery production: 2,600 Bottles  
Region: Burgundy  
Country: France

## Michel Magnien Fixin 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

Fixin is a quiet village sitting at the northern end of the Côte de Nuits, just a short half-hour drive from the center of Dijon. Michel Magnien's Fixin comes from two vineyards on the east-facing mid-slope, one on the border of Couchey, the other on the border of Brochon. The wine was aged entirely in used Burgundian pièce.

### TASTING NOTES

Wines from Fixin are typified by their robust, tannic, and sometimes *'sauvage'* character. Soils towards the bottom of the hill tend to be a deeper and heavier mixture of limestone mixed with clay where wines tend to be beefy and a bit rougher. The premier crus sit further up the hill on homogenous brown limestone and often display more minerality and finesse.

### 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:	1
Soil composition:	Calcareous and Clay
Harvest time:	October
Bottles produced of this wine:	2,600
Average Wine Age:	50
Sustainability Certification:	Demeter (biodynamic)

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
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 <sub>2</sub> :	16 mg/L

### ANALYTICAL DATA

Alcohol:	13.2%
Residual sugar:	<0.1 g/L
Acidity:	6.4 g/L
Dry extract:	27.9 g/L