



PRODUCER PROFILE

Estate owned by: Michel Magnien
Winemaker: Frédéric Magnien
Total acreage under vine: 45
Estate founded: 1967
Winery production: 1,500 Bottles
Region: Burgundy
Country: France

Michel Magnien Bourgogne Pinot Noir 2015

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.

Bourgogne Rouge comes from regional and village-level vineyards spread across the Côte de Nuits and are from vines planted by Frédéric's grandfather with an average vine age of 50 years. Around 20% whole clusters were included in the cuvée. The wine was vinified in half concrete and half used Burgundian pièce.

TASTING NOTES

Bourgogne Rouge shows bright and fresh red-fruit character with notes of earth and spice. 50-year-old vines contribute weight and richness to this otherwise fresh-tasting Burgundy unadorned with the taste of new oak. It's a pure expression of red Burgundy from biodynamically farmed grapes.

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:	9
Soil composition:	Calcareous Marl
Exposure:	Eastern
Harvest time:	September
Bottles produced of this wine:	1,500
Sustainability Certification:	Demeter (biodynamic)

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 - 7 days
Maceration technique:	Punchdown by Hand
Length of maceration:	20 days
Malolactic fermentation:	Yes
Type of aging container:	50% Cement vats, 50% used Pièce
Age of aging container:	Used
Type of oak:	French
Length of aging before bottling:	18 months
Total SO ₂ :	55 mg/L

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	1.2 g/L
Acidity:	5.3 g/L
Dry extract:	24.5 g/L