



## PRODUCER PROFILE

Estate owned by: Michel Magnien  
Winemaker: Frédéric Magnien  
Total acreage under vine: 45  
Estate founded: 1967  
Winery production: 2,400 Bottles  
Region: Burgundy  
Country: France

## Michel Magnien Chambolle-Musigny Sentiers 2016

### 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

Chambolle-Musigny Sentiers 1er Cru lies directly below the grand cru of Bonnes-Mares on the Morey-Saint-Denis side of the village. The name "Sentiers" refers to a path near the vineyard that leads to Clos de Vougeot, and is from a plot purchased by Frédéric's grandfather Bernard in 1967. The wine is a pure expression of its terroir thanks to its élevage in a combination of used oak and clay jars.

### TASTING NOTES

Wines from this area tend to have a bit more structure and muscle than typical of Chambolle, but still shows the perfume and spice common to wines from this commune. Sentiers has deep soil of white marl and gives a wine that is fresh and floral on the nose with rich red-fruit flavors and minerals 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:	Les Sentiers
Soil composition:	Calcareous and Clay
Bottles produced of this wine:	2,400
Certified Eco-Friendly Practices:	Biodynamic-Demeter

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Type of aging container:	50% used pi&egrave;ce, 50% clay jars
Type of oak:	French