



## 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 2014

### WINE DESCRIPTION

Chambolle takes its name from the bubbling appearance of the “Grône” stream. In 1878 the name of its best cru, “Musigny”, was appended to the village name. This A.O.C. is for red wine only and covers a total area of 182 hectares.

“Sentiers” (paths) simply indicates the presence of trails and paths. Three path intersections can be found on the perimeter of the climat. The vineyards are located on a “sentier” that leads to Clos de Vougeot. Only the Route des Grands Crus separates it from the end of Bonnes Mares, on the edge of Chambolle and Morey. The vines are planted on fairly deep clay soil.

### TASTING NOTES

This wine possesses a bright, dark red hue. On the nose, lovely musk, herbs and mint notes, with peppery nuances, can be detected. The wine is smooth and sweet on the palate with gorgeous concentrated fruit, full of body and potential, with lovely tannins and a nice length finish.

### FOOD PAIRING

It is a perfect accompaniment to jugged hare, Charolles beef roast and fruity, not too fatty, cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Les Sentiers
Vineyard size:	1
Soil composition:	Calcareous and Clay
Exposure:	Eastern
Harvest time:	October
Bottles produced of this wine:	2,400
Certified Organizations:	Ecocert

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 - 7 days
Maceration technique:	Cold Soak Maceration and Punchdown by Hand
Length of maceration:	17 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	228L
Age of aging container:	10% New
Type of oak:	French
Length of aging before bottling:	19 months

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.4
Residual sugar:	1.3 g/L
Acidity:	5.6 g/L
Dry extract:	23.7 g/L