



PRODUCER PROFILE

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

Michel Magnien Chambolle-Musigny Argillières 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 Les Argillières is a lieu-dit lying directly above and to the north of grand cru Le Musigny. The wines from Les Argillières tend to be very perfumed and finessed thanks to the soil consisting of active limestone mixed with clay.

TASTING NOTES

The soil of Les Argillières consists of limestone mixed with clay marl and contributes to the wine's perfume and finesse. Les Argillières shows red berries and floral aromas on the nose with an underpinning of minerals. Medium weight and fine tannins make for a more elegant village-level Chambolle. The wine is a pure expression of its terroir thanks to its élevage in a combination of used oak and clay jars.

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 Argillières
Average Wine Age:	50
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Type of aging container:	82% used pièce, 18% clay jars
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