





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 Charmes-Chambertin 2014

WINE DESCRIPTION

In Burgundy dialect, "charmes" denotes old common land, cultivated and laying fallow, or fallow fields covered by hornbeam woods. The iron ore contained in the soil used to be transported to Langres for knife manufacture. This climat is said to be home to the oldest vines in the commune, planted in 1881. They grow on limestone outcrops covered in thin, red-coloured soils, containing marl, iron and stones, some of which are fairly sizeable. The rocky subsoil is highly resistant but fissured, allowing the vine roots to dig down deep, hence their surprising longevity. Certain plots can reach up to 100 years' of age.

The vines of 65 years and over from the Mazoyères part, produce a complex, sensual wine, with impressive concentration, which will benefit from several years' cellar-ageing.

TASTING NOTES

The wine displays a lovely medium red hue.

Lovely aromas of red currants and dried flowers can be detected on the nose. On the palate, the wine is opulent, sweet and deep, and its texture is sumptuous. This is a complex wine with smooth tannins, excellent length and a long lingering perfume of wilting flowers.

VINEYARD & PRODUCTION INFO

Vineyard name:	Charmes-Chambertin
Vineyard size:	<1
Bottles produced of this wine:	1,500
Certified Organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:
Fermentation container:
Length of alcoholic fermentation:
Maceration technique:
Length of maceration:
Malolactic fermentation:
Type of aging container:
Size of aging container:
Age of aging container:
Type of oak:
Length of aging before bottling:

100% Pinot Noir Stainless steel tanks 5 - 7 days Punchdown by Hand 17 days Yes Barriques 228L 10% New French 20 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3
Residual sugar:	1.1 g/L
Acidity:	5.4 g/L
Dry extract:	24.5 g/L

