



## 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 Clos de la Roche 2014

### WINE DESCRIPTION

First mentioned as far back as 1120, fourteenth century Morey was a place of asylum for Cistercian monks who appeared to have possessed numerous vineyards and even a winery by 1306. The appellation extends from Chambolle-Musigny to Gevrey-Chambertin and covers around 148 hectares, 80% of which are planted with grapes for red wines. In the 19th century, Clos de la Roche vineyard only covered “4 hectares 57 ares 40”. When the AOC was created in 1936, it grew to around 15 hectares as it included the local areas known as Les Mochamps, Les Froichots, Les Fremières, Les Chabiots and the lower part of Monts Luisants. In 1971 the area increased to nearly 17 hectares when Les Genavrières was added. Domaine Michel Magnien's plot is located next to Clos Saint Denis in the upper part of the village. The vine is planted on brown limestone soils, on the bedrock.

### TASTING NOTES

On the nose, the wine releases a bouquet of scents typical of this very rich terroir. Truffle, wild cherry and rose notes mingle with violet, walnut and cranberry. As it ages, this wine develops notes of red fruit (cherry, raspberry), leather, fresh earth, which can also be detected on the palate, along with complex, rich, full and very powerful flavours, full of freshness and very, very long-lasting.

### FOOD PAIRING

A wine made for cellar ageing.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Clos de la Roche
Vineyard size:	<1
Soil composition:	Calcareous Marl
Harvest time:	October
Bottles produced of this wine:	1,500
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:	20 months

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.4
Residual sugar:	1.1 g/L
Acidity:	3.7 g/L
Dry extract:	23.5 g/L