



PRODUCER PROFILE

Estate owned by: Michel Magnien
Winemaker: Frédéric Magnien
Total acreage under vine: 45
Estate founded: 1967
Winery production: 2,800 Bottles
Region: Burgundy
Country: France

Michel Magnien Gevrey-Chambertin Seuvrées 2014

WINE DESCRIPTION

Located south of Dijon, the Gevrey-Chambertin appellation is the top village of the Côte de Nuits. In 1847, by royal order of King Louis Philippe, the name Chambertin was attached to Gevrey and officially became Gevrey-Chambertin. Domaine Michel Magnien's Seuvrées plot is situated south of the village of Gevrey, below the Mazoyères or Charmes Grands Crus plots. The vines are around 60 years old and planted on a soil of clay-limestone containing marl clay mixed with round clods of varying size, and stones.

TASTING NOTES

This wine possesses a bouquet of very rich, complex scents on the nose. We detect aromas of small, very ripe dark berries, violets, animal notes, spice, and warm earth with a dash of coffee. Soft on the palate, with a finish marked by the quality of the old vines. An excellent village and a real treat for tasters.

VINEYARD & PRODUCTION INFO

Vineyard name:	Les Seuvrées
Bottles produced of this wine:	2,800
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:	1 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:	3.5
Residual sugar:	1.2 g/L
Acidity:	6 g/L
Dry extract:	23.7 g/L