



PRODUCER PROFILE

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

Michel Magnien Côte de Nuits-Villages 2017

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.

Côte de Nuits-Villages is from two climats in Brochon: Créole, Les Carrés. Brochon is a neighboring commune of Fixin and Gevrey-Chambertin and often carries similar characteristics of those two villages. The wine was fermented with indigenous yeasts in stainless steel tanks followed by several months aging in 100% used pièce. Around 20% whole clusters were included in the cuvée.

TASTING NOTES

Côte de Nuits-Villages shows bright and fresh red-fruit character with notes of earth and spice. 50-year-old vines contribute weight and richness to this otherwise fresh-tasting Burgundy unadorned with the taste of new oak. It's a pure expression of red Burgundy from biodynamically farmed grapes.

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:	Créole, Les Carrés
Soil composition:	Limestone
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Maceration technique:	Punchdown
Length of maceration:	10 days
Type of aging container:	100 % Used Oak Barrels

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	<0.2 g/L
Dry extract:	23.5 g/L