



PRODUCER PROFILE

Estate owned by: Michel Magnien
Winemaker: Frédéric Magnien
Total acreage under vine: 45
Estate founded: 1967
Winery production: 2,200 Bottles
Region: Burgundy
Country: France

Michel Magnien Vosne-Romanée Vieilles Vignes 2020

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

Vosne-Romanée Vieilles Vignes comes from two village-level climats lying just above the D974 and planted in 1902 and 1920. The soils are calcareous marl and clay. The wine is a pure expression of its terroir thanks to its élevage in a combination of used oak and clay jars.

TASTING NOTES

The wine shows ripe and fresh red-fruit aromas on the nose with Asian spice and rose petals. Medium weight and moderate tannins follow on the palate with a concentration of flavor that is typical of old vines.

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

Soil composition:	Calcareous and Clay
Bottles produced of this wine:	2,200
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Type of aging container:	82% used pièce, 18% clay jars
Type of oak:	French
Total SO ₂ :	38 mg/L

ANALYTICAL DATA

Alcohol:	13.4%
pH level:	3.49
Residual sugar:	<0.1 g/L
Acidity:	4.54 g/L
Dry extract:	24.5 g/L