PRODUCER PROFILE

Estate owned by: Michel Magnien
Winemaker: Frédéric Magnien
Total acreage under vine: 45
Estate founded: 1967
Winery production: 5,800 Bottles
Region: Burgundy
Country: France

Michel Magnien Gevrey-Chambertin Seuvrées 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

Gevrey-Chambertin Les Seuvrées is a lieu-dit lying below the D974 directly below the grand cru of Charmes-Chambertin. Seuvrées comes from the Latin "separatas" and was named because the plot is separated by the borders of Gevrey and Morey. It is from clay-limestone soils with round stones of varying sizes.

TASTING NOTES

Les Seuvrées delivers classic Gevrey-Chambertin flavors of black fruit, licorice, violets, and spices with an underlying earthiness. Fifty-year-old vines bring unexpected richness and depth to this village-level bottling. The wine is a pure expression of its terroir thanks to its élevage in a combination of used oak and clay jars.

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:	Les Seuvrées
Soil composition:	Calcareous and Clay
Bottles produced of this wine:	5,800
Average Wine Age:	50
Certified Eco-Friendly Practices:	Biodynamic-Demeter

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Type of aging container:	Used pièce and clay jars
Type of oak:	French
Length of aging before bottling:	19 months
Total SO2:	41 mg/L

ANALYTICAL DATA

Alcohol:	13.4%
pH level:	3.52
Residual sugar:	<0.1 g/L
Acidity:	5.26 g/L
Dry extract:	26.1 g/L

WINEBOW IMPORTS

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