



## PRODUCER PROFILE

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

## Michel Magnien Coteaux Bourguignons 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.

Coteaux Bourguignons replaced the old appellation of Bourgogne Grand Ordinaire in 2011 and allows for the blending of all Burgundian varieties and regions. Domaine Michel Magnien's Coteaux Bourguignons comes from various terroirs in the Côte de Nuits and is made exclusively from Pinot Noir.

### TASTING NOTES

Coteaux Bourguignons shows bright and fresh red-fruit character with notes of earth and spice. Various terroirs in the Côte de Nuits and some village-level wine contributes to the 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

Certified Eco-Friendly Practices: Biodynamic-Demeter

### WINEMAKING & AGING

Varietal composition: 100% Pinot Noir  
Type of aging container: Cement vats and used Pi&egrave;ce  
Total SO<sub>2</sub>: 33 mg/L

### ANALYTICAL DATA

Alcohol: 13.25%  
pH level: 3.43  
Residual sugar: <0.2 g/L  
Acidity: 5.92 g/L  
Dry extract: 24.5 g/L