



DOMAINE MICHEL MAGNIEN

AOP Gevrey-Chambertin
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Michel Magnien represents the fourth generation of winegrowers in the Magnien family. From an early age, he worked on the vineyard of his father, Bernard Magnien (third generation), owner of 4 hectares of vines. From 1967 to 1991, Michel Magnien and his wife Dominique acquired numerous parcels of vines, which they cultivate, care for, harvest and vinify with passion. Their wine-growing mosaic grew over the years, with parcels such as Clos de la Roche Grand Cru, Clos Saint Denis Grand Cru, Morey Saint Denis 1er cru Les Millandes, Gevrey Chambertin 1er cru Les Cazetiers, ...In 1988, Michel Magnien took over his father's vineyards on a tenant basis, and continued to deliver Bernard Magnien's harvest to the Morey-Saint-Denis cooperative. In 1993, Frédéric Magnien, Michel's son, joined the family domaine and encouraged his father to bottle their entire harvest. Domaine Michel Magnien created a label representing the first letters of the three partners in the domaine: Dominique, Michel and Frédéric. The label was modified in 2007, and again in 2015. In 2008, Domaine Michel Magnien adopted organic viticulture and followed the certification process controlled by Ecocert to produce authentic wines and ensure a healthy future for our children. Respecting the diversity of our terroirs and the environment is a daily priority for the Domaine. After years of practice, Domaine Michel Magnien is certified biodynamic by Demeter. Every step of the way, our work is punctuated by the Moon's synodic revolution. Our vines and wines are managed in strict compliance with the principles of Biodynamic Agriculture. Thanks to Michel Magnien, and the special attention he has paid to his vines over the years, each vine is unique and faithful to the noblest terroirs of Burgundy. Today, Frédéric, the fifth generation, guides the Domaine and strives to raise our wines to the highest level of quality.

VARIETAL

Pinot Noir 100%

LOCATION

Our plot "Les Seuvrées" is located south of the village of Gevrey, just below the Grand Cru parcels of "Mazoyères" and "Charmes".

TERROIR

The vines continue to benefit from minerals carried down from the Combe Grisard. A gentle east-facing slope, kissed by the first rays of sunlight, combined with gravelly soils and rich earth all create ideal conditions for a wine of remarkable suppleness to flourish.

HARVEST

The grapes are harvested by hand.

WINEMAKING

At every stage, our work is guided by the synodic rhythm of the Moon. Our vineyards and wines are managed in strict accordance with the principles of Biodynamic Agriculture.

SERVING

Serve at 14 to 16°C (57 to 61°F)

AGEING POTENTIAL

5 to 10 years



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

Deep purple color. Very expressive, refined, and complex nose. On the palate, great finesse with expressive, fresh dark fruits, a generous and silky texture, perfect balance full of charm.

FOOD PAIRINGS

A beef Tournedos is an ideal pairing for this Gevrey-Chambertin.

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