

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

FRÉDÉRIC MAGNIEN

AOP Morey-Saint-Denis
White

PRESENTATION

Born in May 1969, in one of the world's most beautiful wine-growing regions, Frédéric represents the fifth generation of Magnien family winemakers. Frédéric first devoted himself to the Domaine Michel Magnien in Morey-Saint-Denis, learning his trade from his father from 1987 to 1991. To nurture his passion and expand his knowledge, Frédéric flew to California in the USA, where he worked with Josh Jensen at Domaine Calera, then in Australia with Garry Farr at Domaine Bannockburn Vineyard. Returning to Domaine Michel Magnien for the 1993 harvest, Frédéric enrolled at the University of Burgundy, graduating as a Technicien œnologue. In September 1995, he made one of the most important decisions of his life, creating a company in his own name as a négociant vinificateur. The aim is to enhance the work of the winegrowers: as he doesn't own the vines, Frédéric has an essential role to play in advising his partner winegrowers, with whom he works throughout the year. This enables him to select parcels of old vines (over 40 years old) from some of Burgundy's noblest appellations, and to buy grapes of the highest quality. Right from the harvest, he can explore the aromatic diversity of Côte de Nuits terroirs with all the passion of a winemaker. Most of our wines have been certified organic since 2008, and many more are aiming for it by following the specifications for organic cultivation and vinification controlled by Ecocert.

VARIETAL

Chardonnay 100%

LOCATION

The village of Morey-Saint-Denis stretches between Gevrey-Chambertin and Chambolle-Musigny. Less than 10% of its vineyard parcels are planted with Chardonnay. The village appellation covers 65.3 hectares.

TERROIR

The soils of this communal appellation are remarkably diverse. Over millennia, the collapse of the Jurassic plain and the erosion of arable layers have created a mosaic of marl, alluvium, and limestone. These complex soils are beautifully reflected in wines of exceptional harmony.

IN THE VINEYARD

Vineyard work includes meticulous soil management, sustainable cultivation methods, and yield control through pruning and green harvesting. Both manual and mechanical techniques are used to ensure optimal grape quality and terroir expression.

HARVEST

Manual harvest ensures careful selection and preservation of fruit integrity.

WINEMAKING

Since 1996, all winemaking stages have been guided by lunar cycles, respecting natural rhythms to enhance balance and expression.

AGEING

Aged in oak barrels to develop structure, aromatic depth, and finesse.

SERVING

Serving Temperature: 12-14°C

AGEING POTENTIAL

3 to 5 years

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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

Pale gold in color, brilliant and limpid. The nose reveals citrus aromas, with subtle notes of pear and acacia blossom. On the palate, a crisp attack leads to flavors of yellow fruits (apricot, peach) and a fresh, pleasing finish. A wine of elegance and clarity.

FOOD PAIRINGS

This wine beautifully enhances simple white meat dishes, such as roast chicken.

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