



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL MAGNIEN

AOP Clos Saint-Denis Grand Cru
Red



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

This clos once belonged to the canons of the Saint Denis de Verger chapter. It is said that monks began planting vines here as early as 1203.

TERROIR

The vines lie adjacent to Clos de la Roche and are planted on clay-limestone soils. Clos Saint-Denis is considered the most delicate wine of the village of Morey-Saint-Denis, rooted in a blend of clay and brown limestone pebbles that give it its charming and refined character.

IN THE VINEYARD

Soil is tilled and maintained to promote healthy vine growth and deep rooting. Vineyard care follows biodynamic principles, with all actions—pruning, treatments, and harvest—aligned with the lunar calendar. The focus is on balance, biodiversity, and low yields to enhance the expression of the terroir.

HARVEST

Manual harvest.

WINEMAKING

Every step is guided by the synodic rhythm of the Moon. The vines and wines are cultivated in full compliance with the principles of biodynamic agriculture. Fermentation takes place with native yeasts and gentle extraction methods to preserve finesse and purity.



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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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SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

10 to 15 years

TASTING

The nose reveals a complex bouquet of red and black fruits—cherry, raspberry, and blackberry—lifted by delicate notes of spice and forest floor. On the palate, it impresses with its velvety texture, fine tannins, and elegant structure. A Grand Cru of rare finesse and depth.

FOOD PAIRINGS

This Grand Cru pairs perfectly with roasted duck breast stuffed with foie gras.

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