



DOMAINE MICHEL MAGNIEN

AOP Côte de Nuits-Villages
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

Stretching from Dijon to Corgoloin, the Côte de Nuits spans about 20 kilometers. This narrow strip of vineyards—no more than one kilometer wide—covers approximately 1,500 hectares.

TERROIR

The soil in the Côte de Nuits is distinguished by a relatively ancient layer of limestone known as "Middle Jurassic," dating back 160 to 180 million years. This cuvée is a harmonious, parcel-based blend of Pinot Noir from the village of Brochon, crafted exclusively from the finest grapes, which ensures exceptional quality.

IN THE VINEYARD

Soil is carefully tilled to promote aeration and deep root systems. Sustainable vineyard practices are applied throughout the season, including canopy management, organic treatments, and manual yield control. Harvesting is carried out entirely by hand to ensure precision and fruit integrity.

HARVEST

Manual harvest.

WINEMAKING

After sorting, grapes are gently destemmed and pressed. Alcoholic fermentation is carried out in temperature-controlled tanks using native or selected yeasts. Malolactic fermentation follows in tanks or barrels. Extraction is carefully managed to favor finesse over power.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING

The wine is aged in French oak barrels—some new (specify % if available)—to enhance complexity. Lees ageing adds roundness and aromatic richness. Minimal racking is employed to preserve purity and texture.

SERVING

Serving temperature: 14 to 16°C

TASTING

A superb deep and velvety color. The nose is wide open, both fresh and ripe, with expressive aromas of red fruits—especially cherry—and hints of coffee. The attack on the palate is lush and smooth, with great richness and a touch of spice, unfolding into notes of gingerbread. A generous and textured wine.

FOOD PAIRINGS

This wine pairs beautifully with beef bourguignon or duck aiguillettes.

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