



FRÉDÉRIC MAGNIEN

AOP Côte de Nuits-Villages
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



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

Pinot Noir 100%

LOCATION

Stretching from Dijon to Corgoloin, the Côte de Nuits spans roughly 20 kilometers. This narrow ribbon of vineyards, rarely more than a kilometer wide, covers about 1,500 hectares and is renowned for producing some of Burgundy's finest reds.

TERROIR

This wine comes from vines located in the northern part of the Gevrey-Chambertin appellation, near an ancient cloister once inhabited by sisters of the same name. The soil is dry and light clay-limestone, with a stony, well-draining subsoil that contributes to the wine's finesse and structure.

IN THE VINEYARD

Vineyard work includes meticulous soil cultivation, sustainable viticultural practices, and yield control through spring pruning and green harvesting. Both manual and mechanical techniques are employed to ensure optimal grape quality and full 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 aromatic expression.

AGEING

Aged in oak barrels to develop depth, elegance, and a refined structure.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

A perfect match for herb-crusted lamb medallions, this wine elevates refined meat dishes with its aromatic complexity and structured palate.

FOOD PAIRINGS

Un vin à déguster avec un mignon d'agneau aux herbes.

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