



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE MICHEL MAGNIEN

AOP Fixin  
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

Located between Marsannay and Gevrey-Chambertin, the appellation Fixin owes its name to the Latin Fiscinum and Fiscinus, as recorded in the acts of the Bishopric of Langres in the 9th century. Many remains attest to a Roman presence, and the Dukes of Burgundy had a summer residence here. Originally, Fixey belonged to the Abbey of Saint Bénigne in Dijon.

## TERROIR

The Fixin vineyard faces fully east. Soils are primarily limestone, with traces of Bajocian marl.

## IN THE VINEYARD

The vines are cultivated using biodynamic principles. Soil management and treatments follow lunar cycles, with a focus on biodiversity, natural balance, and long-term vine health. No synthetic chemicals are used, and vineyard work is entirely done with respect for natural rhythms.

## HARVEST

Manual harvest.

## WINEMAKING

At every stage, our work is guided by the synodic rhythm of the Moon. The vines and wines are cultivated and vinified in strict accordance with biodynamic agriculture principles.



**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **SERVING**

Serving temperature: 14 to 16°C

## **AGEING POTENTIAL**

3 to 5 years

## **TASTING**

This village-level Fixin from Michel Magnien perfectly reflects the authentic and structured character of the appellation. The robe is a deep ruby with garnet highlights. The nose opens with intense aromas of black fruits—blackberry, blackcurrant—interwoven with pepper, fine leather, and underbrush. On the palate, the attack is bold, supported by a fine tannic backbone and well-integrated acidity that drives the wine with energy. The finish is long, slightly wild, and deeply rooted in the Côte de Nuits terroir. A gastronomic wine, both refined and full of character.

## **FOOD PAIRINGS**

This Fixin pairs easily with white meats such as poultry, sweetbreads (ris de veau), or simply veal.

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