

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL MAGNIEN

AOP Morey-Saint-Denis Premier 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%

TERROIR

Resting on the Bajocian limestone vein that runs through the village, the "Climats d'Or" have been carefully selected for their ability to express the very harmony of Morey-Saint-Denis.

IN THE VINEYARD

The soils are worked with great care to preserve structure and microbial life. Vines are cultivated using biodynamic principles, following the lunar cycle for all key interventions. Yields are controlled by precise pruning and green harvesting. Grapes are harvested exclusively by hand at full maturity.

HARVEST

Manual harvest.

WINEMAKING

Every step of the process is aligned with the synodic lunar rhythm. The vineyard and cellar are managed according to strict biodynamic standards. Fermentation takes place using native yeasts, with gentle extraction to preserve finesse and aromatic complexity.

AGEING

The wine is aged in oak barrels (include % new oak if known), with regular bâtonnage and ageing on fine lees to develop texture and depth. Minimal racking is applied to retain purity and balance.

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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

5 to 10 years

TASTING

Brilliant garnet-red in color. The nose reveals great complexity with notes of leather and spice. On the palate, the wine is elegant and well-defined, with silky tannins and refined oaky undertones. The finish is long, layered, and mouthwatering.

FOOD PAIRINGS

This Premier Cru pairs beautifully with foie gras ravioli.

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