



DOMAINE MICHEL MAGNIEN

AOP Clos de la Roche Grand Cru
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

Our parcel is located next to "Clos Saint-Denis" in the upper part of the village of Morey-Saint-Denis.

TERROIR

The vines are planted on brown limestone soils directly over the bedrock.

IN THE VINEYARD

The soil is ploughed and aerated regularly to encourage deep rooting and promote biodiversity. All vineyard work is carried out biodynamically, with treatments, pruning, and canopy management aligned to the lunar calendar. Yields are carefully controlled, and grapes are harvested entirely by hand at optimal ripeness.

HARVEST

Manual harvest.

WINEMAKING

Every step of our work follows the synodic lunar cycle. The vines and wines are cultivated and vinified in strict accordance with the principles of biodynamic agriculture, using native yeasts and gentle extraction to express purity and terroir.

AGEING

Ageing takes place in oak barrels with a long maturation on fine lees. Minimal racking is employed to preserve the wine's structure and aromatic depth.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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 robe is a deep, intense ruby. The nose is elegant, revealing aromas of blackcurrant and roasted notes. On the palate, the wine is distinguished and complex, structured around refined woody, vanilla, and spicy nuances. A wine of great presence and finesse.

FOOD PAIRINGS

This Grand Cru is the perfect match for refined dishes such as stuffed capon with morels.

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