



FRÉDÉRIC MAGNIEN

AOP Savigny-lès-Beaune

DVP
Red

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

Located in the northern part of the Côte de Beaune, not far from the town of Beaune itself, the Savigny vineyard produces high-quality white and red wines.

TERROIR

Clay-limestone soils that contribute freshness, structure, and aromatic complexity.

IN THE VINEYARD

Key vineyard practices include soil work, sustainable cultivation methods, yield control through pruning and green harvesting, and a combination of manual and mechanical techniques to ensure optimal grape quality.

HARVEST

Manual harvest ensures careful selection and preservation of fruit integrity.

WINEMAKING

Since 1996, all winemaking steps have been guided by lunar cycles, respecting natural rhythms to enhance balance and expression.

AGEING

Aged in oak barrels to develop structure, depth, and aromatic richness.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Savigny-lès-Beaune Rouge reveals aromas of red fruits (cherry, raspberry) and black fruits (blackcurrant, blackberry), floral notes of violet, and hints of stone fruits macerated in alcohol with touches of licorice. With age, it develops animal notes, earthy undertones, forest floor accents, and a delicate spice profile.

FOOD PAIRINGS

This wine pairs beautifully with red meats, poultry dishes, cheeses, and mushroom-based recipes. Try it with roasted or sauced rabbit, or monkfish cooked in wine.

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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