



# DOMAINE MICHEL MAGNIEN

AOP Nuits-Saint-Georges  
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

The Nuits-Saint-Georges appellation covers 175 hectares and is known for producing structured wines with great ageing potential.

Age of vines: 50 years old

## TERROIR

The vines in this parcel are over 50 years old. The soils are composed of silty gravel carried down from the Côte and alluvial deposits from the Meuzin valley.

## HARVEST

The grapes are hand-harvested.

## WINEMAKING

At every stage, our work is guided by the synodic rhythm of the Moon. Our vineyards and wines are managed in strict accordance with the principles of Biodynamic Agriculture.

## SERVING

Serve at 14 to 16°C (57 to 61°F)

## AGEING POTENTIAL

5 to 10 years



**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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## **TASTING**

Hints of wild fruit and vegetal notes, like sloe, mingle with strawberry and delicate floral tones. With age, the aromas evolve towards leather and fur, blending beautifully with stewed strawberry and blond tobacco.

## **FOOD PAIRINGS**

A perfect delight to accompany meat dishes.

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