



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL MAGNIEN

AOP Chambolle-Musigny Premier Cru Les Sentiers
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

This AOC is exclusively dedicated to red wines and covers a total area of 182 hectares. The name Sentiers simply indicates the presence of footpaths and trails—three of which intersect along the edges of the climat.

TERROIR

The vines are planted along a path leading toward Clos de Vougeot. Only the Route des Grands Crus separates one edge from Bonnes-Mares, near the boundary between Chambolle and Morey. The vines grow in relatively deep clay-rich soils.

IN THE VINEYARD

The soil is worked by ploughing and aerated to promote deep rooting and microbial life. The vineyard is cultivated biodynamically, with treatments and interventions guided by the lunar calendar. Yield is carefully managed through pruning and green harvests. All grapes are handpicked at optimal ripeness.

HARVEST

Manual harvest.

WINEMAKING

Every stage of production follows the rhythm of the synodic lunar cycle. Our vines and wines are managed entirely according to the principles of biodynamic agriculture. Fermentation uses native yeasts, with gentle extraction and temperature control to preserve finesse and precision.



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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING

The wine is aged in oak barrels, a portion of which are new, to bring structure and aromatic complexity. Ageing on lees adds roundness and depth. Minimal racking ensures maximum respect for the wine's identity and terroir.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine displays a vivid, luminous ruby color. The nose is subtle and refined, offering floral notes of violets and red fruits. On the palate, it reveals complexity, but above all, a round and silky texture. A charming, elegant wine with finesse.

FOOD PAIRINGS

This wine pairs beautifully with white meats such as poultry, veal, or sweetbreads (ris de veau).

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