



DOMAINE MICHEL MAGNIEN

AOP Vosne-Romanée
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

Two complementary terroirs come together in this wine to elevate the expression of Pinot Noir.

TERROIR

The soils are limestone mixed with clay marls, with depths ranging from a few dozen centimeters to one meter. Both parcels face east.

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

TASTING

A fairly powerful wine, with a charming nose of fruit and freshness, highlighted by a smoky note. Elegant, intense, complex, and well-balanced.



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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FOOD PAIRINGS

A harmonious and noble wine that pairs beautifully with game dishes such as a haunch of venison with morel mushrooms.

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