



# DOMAINE MICHEL MAGNIEN

AOP Chambolle-Musigny  
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

Overlooking the landscape, this parcel lies just north of the renowned Grand Cru Musigny and the Château du Clos de Vougeot.

## TERROIR

The soil is composed of highly clay-rich marls mixed with active limestone, giving rise to wines of rare finesse.

## IN THE VINEYARD

All vineyard practices follow biodynamic principles. The soils are lightly tilled to encourage microbial life, and canopy management is performed with respect for natural rhythms. Treatments and interventions are timed according to the lunar cycle. Grapes are harvested manually for maximum precision.

## HARVEST

Manual harvest.

## WINEMAKING

At every stage, our work follows the synodic rhythm of the Moon. Our vines and wines are cultivated and vinified entirely in accordance with biodynamic agriculture. Fermentation is spontaneous, with gentle extraction to respect the finesse of the fruit and terroir.

## SERVING

Serving temperature: 14 to 16°C



**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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## AGEING POTENTIAL

5 to 10 years

## TASTING

This Chambolle-Musigny village captures all the grace and finesse of this iconic Côte de Nuits terroir. Its limpid ruby color precedes a refined, subtle nose of violet, fresh raspberry, wild strawberry, and gentle sweet spices. The palate is soft on entry, with a fine, silky structure. The texture is caressing, and the finish stretches elegantly, floral and persistent. A charming, airy, and precise wine that will enchant lovers of elegant Pinot Noir.

## FOOD PAIRINGS

This delicate wine pairs beautifully with quail stuffed with morels or a Quercy-style salad with duck gizzards and foie gras.

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