

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# FRÉDÉRIC MAGNIEN

AOP Côte de Nuits-Villages  
Red

## 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%

## TERROIR

From the prestigious terroir of the Côte de Nuits, this Côte de Nuits-Villages "Perrières" by Frédéric Magnien captures all the finesse and depth of Burgundian Pinot Noir. The "Perrières" climat, with its limestone and clay-limestone soils, brings both tension and elegance, as well as a distinctive mineral signature. Vinification follows traditional Burgundian methods, with fermentation in vats and careful ageing in oak barrels, a moderate proportion of which are new, to preserve the pure expression of the fruit.

## HARVEST

Grapes are hand-harvested.

## SERVING

14 à 16°

## AGEING POTENTIAL

3 to 5 years

## TASTING

The wine displays a deep ruby colour with garnet highlights, promising fine concentration. The bouquet is precise and refined, combining the freshness of small red fruits — morello cherry, raspberry — with delicate floral notes of peony and violet, lifted by subtle spicy and smoky nuances. On the palate, the attack is silky, supported by fine yet firm tannins. The natural freshness of Pinot Noir harmonises beautifully with ripe fruit, delivering perfect balance. The persistent finish stretches out with mineral and peppery notes that reveal the wine's terroir-driven character.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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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## FOOD PAIRINGS

Its aromatic precision and elegant structure make it an extremely versatile food wine. It pairs beautifully with roast veal chop or Bresse chicken with morel mushrooms, but also with pepper-crusted beef fillet or roast duck breast. Vegetarian dishes such as wild mushroom risotto or Provençal vegetable tian are equally delightful companions. For more rustic, comforting pairings, consider œufs en meurette, a light coq au vin, or duck confit shepherd's pie. Soft-ripened or washed-rind cheeses — such as brillat-savarin or a young Époisses — will also bring out the wine's subtle nuances.

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