



DOMAINE MICHEL MAGNIEN

AOP Morey-Saint-Denis Premier Cru Les Chaffots
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Michel Magnien represents the fourth generation of winegrowers in the Magnien family. From a young age, he worked on the vineyard owned by his father, Bernard Magnien (third generation), who owned four hectares of vines. From 1967 to 1991, Michel Magnien and his wife Dominique acquired numerous vineyard plots, which they cultivate, tend, harvest, and vinify with passion. Their mosaic of vineyards 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, and others.

In 1988, Michel Magnien took over his father's vineyards on a leasehold basis and continued to deliver Bernard Magnien's harvest to the Morey-Saint-Denis cooperative. In 1993, Michel's son Frédéric Magnien joined the family estate and encouraged his father to bottle their entire harvest.

Domaine Michel Magnien created a label featuring the initials of the estate's three partners: Dominique, Michel, and Frédéric. It was modified in 2007, then again in 2015. In 2008, Domaine Michel Magnien adopted organic viticulture and complies with the certification process controlled by Ecocert to produce authentic wines and ensure a healthy future for our children.

Respect for the diversity of our terroirs and the environment is a daily priority for the estate. After years of practice, Domaine Michel Magnien is certified biodynamic by Demeter. At each stage, all work is guided by the synodic revolution of the moon. The vines and wines are cultivated in strict accordance 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. Frédéric, the fifth generation, now runs the estate and is committed to raising our wines to the highest level of quality.

VARIETAL

Pinot Noir 100%

LOCATION

Located in Morey-Saint-Denis, at the heart of the Côte de Nuits, the vineyards of the Premier Cru Les Chaffots from Domaine Michel Magnien enjoy a privileged position on the slope, in close proximity to the village's most prestigious terroirs. Benefiting from an east to south-east exposure, the parcels are rooted in well-drained clay-limestone soils, encouraging slow and balanced ripening of the Pinot Noir grapes. This geographical setting gives the wine an elegant and precise expression, combining finesse, structure and minerality.

TERROIR

The terroir of the Premier Cru Les Chaffots, in Morey-Saint-Denis, is characterised by typical Côte de Nuits clay-limestone soils, blending fine clays with fractured limestone bedrock. This structure promotes natural drainage while retaining essential freshness, allowing the Pinot Noir vines to develop deep root systems. This balanced terroir produces wines of precision and elegance, where refined fruit expression is supported by vibrant mineral tension and a harmonious structure.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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IN THE VINEYARD

At Domaine Michel Magnien, quality begins in the vineyard: the vineyard has been cultivated according to organic farming principles since 2008, with Ecocert certification acquired shortly thereafter to guarantee environmentally and soil-friendly cultivation methods.

Going beyond organic farming, the estate has made the bold choice to adopt biodynamics, a philosophy that structures all work in the vineyard, drawing inspiration from the lunar calendar and the harmony of natural forces. This approach aims to strengthen the organic life of the soil, stimulate deep rooting, and promote the purest expression of the Burgundy terroir in each bunch of grapes.

Respect for natural rhythms, the absence of pesticides or chemical inputs, and careful attention to each plot allow the estate to produce wines that faithfully reflect the complexity and identity of the Côte de Nuits terroirs.

HARVEST

At Domaine Michel Magnien, harvesting is done entirely by hand, a key moment in the wine-making cycle where quality standards are set right from the moment the Pinot Noir grapes are picked. This manual harvesting allows for rigorous sorting in the vineyard and at the entrance to the winery, ensuring that only ripe, healthy berries are sent for vinification, an essential condition for revealing the finesse and expression of the Côte de Nuits terroir.

Depending on the plots and vintages, the team also adapts the winemaking techniques from the moment of harvest: partial destemming may be applied to balance bitterness and refine the tannins, while the choice of operations (pigeage or remontage) is designed to respect the integrity of the fruit and promote delicate extraction.

WINEMAKING

Winemaking at Domaine Michel Magnien is based on a commitment to purity and precision, in line with the biodynamic practices implemented in the vineyard. Once rigorously sorted, the berries ferment naturally, without the addition of exogenous yeasts, allowing each cuvée to freely express the identity of its terroir of origin.

Extraction is carried out with finesse, by punching down or light pumping over, depending on the characteristics of the vintage.

AGEING

The winemaking process is distinguished by one key feature: the exclusive use of terracotta jars and amphorae for certain vintages, either in addition to or as an alternative to barrels, in order to preserve the fruit's brightness without masking the terroir with wood. This unique approach produces wines with great aromatic precision that are both deep and vibrant.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Overlooking the Grand Crus of the village, the Les Chaffots climat produces a Morey-Saint-Denis Premier Cru with strong character. The robe is a deep garnet with violet hues. The nose is intense and complex, offering ripe black fruit, licorice, smoke, and fine leather. On the palate, the wine is ample and structured, with firm yet well-integrated tannins. The long, persistent finish leaves a mineral and spicy imprint. A wine of power and personality, built for aging and rich in expression.

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FOOD PAIRINGS

Fine and well-structured, Morey-Saint-Denis Premier Cru Les Chaffots pairs beautifully with refined and flavourful cuisine. It is an elegant match for roasted pigeon with gentle spices, whose delicate flesh enhances the depth of the wine. It also pairs particularly well with herb-crusted lamb, or with a creamy wild mushroom risotto, echoing the wine's mineral backbone and subtle woodland notes.

When it comes to cheese, opt for soft, well-aged varieties such as Brillat-Savarin, farmhouse Reblochon or mature Chaource, whose creaminess and gentle flavours respect the wine's balance and finesse.

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Cheese, Red meat

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