



# DOMAINE MICHEL MAGNIEN

AOP Gevrey-Chambertin Premier Cru Les Cazetiers  
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

The parcel lies next to the renowned Clos Saint-Jacques.

## TERROIR

"Les Cazetiers" is ideally exposed to the east, perfect for Pinot Noir. Sheltered by an oak forest, this climat is protected from harsh weather. The upper part is rich in marl, while the rest is predominantly white soil. The slope is steep, with abundant stones from top to bottom, contributing to excellent drainage and mineral expression.

## IN THE VINEYARD

The vineyard is farmed biodynamically, with all major tasks—soil management, pruning, treatments—synchronized to the synodic lunar calendar. Soils are ploughed with care to maintain structure and encourage root depth. Yields are tightly managed, and all harvesting is done by hand to preserve fruit integrity.

## HARVEST

Manual harvest.

## WINEMAKING

Each step in the cellar follows the lunar cycle. Vinification is gentle and natural, with native yeasts and minimal intervention to preserve the terroir's identity. Extraction is carefully controlled to balance power and finesse.

## 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

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



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## AGEING POTENTIAL

5 to 10 years

## TASTING

From one of the most prestigious climats of Gevrey-Chambertin, Les Cazetiers expresses the full grandeur of the Côte de Nuits with both power and nobility. The robe is deep and intense with dark garnet hues. The nose is rich and layered, offering black cherry, blackberry, and stone fruits, joined by hints of blond tobacco, tonka bean, and warm stone. On the palate, the texture is dense, framed by firm, refined tannins and a vibrant mineral freshness. The finish is long and precise youthful yet already noble. A masterful Premier Cru built for cellaring and special occasions.

## FOOD PAIRINGS

A perfect match for roasted or braised red meats.

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