



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MICHEL MAGNIEN

AOP Charmes-Chambertin Grand Cru
Red



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

This climat is said to host the oldest vine in the commune, planted in 1881.
Age of vines: 100 years old

TERROIR

This Grand Cru sits atop limestone outcrops covered with thin, reddish soils. The terroir is rich in marl, iron, and numerous stones, some of considerable size. The rocky subsoil is very dense yet deeply fissured, allowing the vines to root profoundly, which contributes to their remarkable longevity. Some parcels here are over 100 years old.

IN THE VINEYARD

Vineyard work follows biodynamic principles, with all interventions—pruning, treatments, soil tilling—timed according to the synodic lunar calendar. Soil health is maintained through organic composting, shallow ploughing, and natural cover crops. No synthetic products are used.

HARVEST

Manual harvest.

WINEMAKING

Every stage of vinification is guided by the lunar cycle. The vines and wines are cultivated and made with strict adherence to biodynamic farming. Fermentations are spontaneous, with gentle extractions to preserve finesse and aromatic purity.



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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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SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

10 to 15 years

TASTING

A deep, intense dark red color. The nose is complex and seductive, revealing aromas of vanilla and cherry, cigar box and coffee, pastry and candied red fruits : cherry, raspberry, lingonberry. Fresh spices add a rising, aerial dimension, giving the wine great elegance and aromatic lift.

FOOD PAIRINGS

Serve it alongside spiced duck (caneton aux épices) for a memorable gastronomic experience.

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