



## Frédéric Magnien - Chambolle-Musigny 1er Cru Feusselottes

### Vineyard

Frédéric Magnien is part of the 5th generation of a large family of winegrowers. He learned the basics of the profession from his father. Seeking to deepen his knowledge, he followed training in the United States alongside Josh Jensen, at Domaine Calera and in Australia with Garry Farr at Domaine Bannockburn Vineyard. He began taking part in the management of Domaine Michel Magnien in 1993. At the same time, he continued his studies until obtaining a diploma in Wine Technician from the University of Burgundy. If previously the harvest was sold to a cooperative, he decided to produce the wine within the property. He also ensures the purity of his wines by not using any chemical products in his operation.

### Winemaking

Manual harvest, with sorting. A cold pre-fermentation maceration follows, using native yeasts. Manual punching down is carried out and the total vatting time is 17 days. The breeding takes place 60% in terracotta and 40% in wood.

## **Tasting**

An exuberant nose and a complex array of black fruits, violets, lilac and sandalwood. It offers a fine density and an attractive texture with relatively full-bodied aromas. It persists with a firm and robust finish.

To be enjoyed with beef

Grape variety: Pinot Noir

Taste and flavor: Soft and velvety

Alcohol content: 13.5°

Allergen: Sulphites