



Frédéric Magnien - Morey-Saint-Denis 1er Cru Clos Sorbé

Vineyard

Frédéric Magnien is the 5th generation of winegrowers in his family. With experience abroad and an oenologist diploma, he created his own house as a wine merchant in 1995. The vines he owns are on average more than 55 years old and are planted on soil clay-limestone marl with white pebbles. This cuvée is produced using the vines of the plot measuring only 3 hectares, located under the village of Morey-Saint-Denis between "Les Sorbès" and "Clos Baulet".

Winemaking

The harvest is manual with sorting and destemming. There is no crushing, but vatting by gravity. The pre-fermentation maceration is done cold, with native yeasts.

Tasting

Purple dress. Her nose is elegant and wonderfully pure. It offers seductive notes of violets, blackcurrant, morello cherry and rose petals. On the palate, the flavors are rich, full and intense. It is balanced, with a beautiful freshness, a rich, fruity substance and full of charm.

Drink it at 16°C. It goes perfectly with rillettes, roasted red meats or in sauce.

Grape variety: Pinot Noir

Taste and flavor: Soft and velvety

Alcohol content: 13°

Allergen: Sulphites