

FRÉDÉRIC MAGNIEN

'Top 100 Winery'

-Wine&Spirits 2020, 2021, 2022 & 2023!

Year Founded: 1995

Region: Burgundy, France

Founder/Winemaker: Frédéric Magnien

Known For: Magnien Burgundy is the ideal gateway to truly understanding the myriad tastes that this wine region promises.

-Certified Organic-

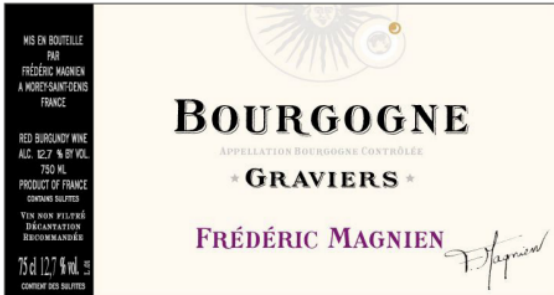
Of all our Burgundy producers, Frédéric Magnien, with his impressive selection of historic premier cru and grand cru terroirs, offers the most complete experience for those passionate about Burgundy wines. Each of Magnien's many exemplary crus brings you closer to the true meaning of terroir—whether the orange essence of grand cru Echezeaux or the chocolaty core of Morey 'Millandes.' And for those who have already been seduced by all that is Burgundy, Magnien offers a lifetime of exploration into the region's most impressive and rare vineyards, now all within reach.



As a négociant, Magnien differentiates himself in that he works closely with his partner vine growers throughout the year, selecting only older-vine parcels that are cared for to his exacting standards. His own teams pick the grapes at harvest, a further qualitative step. (Most négociants buy juice, not grapes.) Most of the vineyards Magnien purchases grapes from are either certified organic or in the process of conversion. In the cellar, grapes are destemmed and fermented on indigenous yeasts. As of the 2015 vintage, Magnien now ages his wines in older François Frères oak barrels and terracotta "jarres," as the next logical step in his full conversion to organic/biodynamic winemaking. This decision, he says, allows his wines to reflect more purity of fruit and terroir character. Along a similar vein, Magnien as of 2018 introduced terracotta amphorae into his cellar for aging, in sizes that range from 320L to 750L. All wines are bottled unfinned and unfiltered, with minimal sulfur additions.

Frédéric is a fifth-generation winemaker from Morey-Saint-Denis, and Burgundy is the family's lifeblood. Learning the craft first from his father, Michel Magnien (of Domaine Michel Magnien), Fred also traveled to California and Australia to hone his talents before returning home and starting his own négociant domaine in his native village. There's no question that Magnien knows every nook and cranny of Burgundy by heart. As a child, he used these vineyards as his off-road bicycle course, riding through premier and grand cru plots. As a winemaker, Magnien still rides his bike through the fields to greet growers at first light; his are long-lasting partnerships based on trust and respect.

2018 Maison Frédéric Magnien Bourgogne Rouge 'Graviers'



100% Pinot Noir. Sourced from a single vineyard called 'Graviers' located east of the RN74 highway, not far from villages-level vineyard 'Les Herbues.' Soils are rich in clay, with gravelly subsoils. 40+-year-old-vines. Hand-harvested. Destemmed; fermented on indigenous yeasts in temperature-controlled tanks. Aged in older French oak barrels. Bottled unfiltered and unfiltered. Aromas of black cherries, raspberries and earth. Bright, fresh and juicy with flavors of raspberries and baking spices.