

## Cote de Nuits-Villages, Domaine Michel Magnien

Burgundy, France



<b>Product code</b>	MK0222RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Michel Magnien
<b>Vintage</b>	2022



Organic



### Producer

Certified biodynamic in 2015 Domaine Michel Magnien (18ha) is run by forward thinking 5th generation winemaker Frédéric Magnien. This conversion has released a greater expression of terroir in the wines. In 2015 Frédéric ceased using new French oak barrels, replacing them with 160 litre terracotta amphora. In our tasting we tasted barrel versus amphorae, it was obvious to see that the amphorae brings a freshness and life to the wines that the oak cannot provide. All of the wines we have brought in are aged in amphorae. The style of Frédéric's wines seeks freshness and fragrance. Many of his vineyards are at higher altitudes, naturally producing cooler climate expressions. Monts Luisants is planted at 350m, high for the rolling hills of Burgundy.

### Winemaking

The special feature of the soil in the Côte de Nuits is its relatively old layer of limestone said to date from the "Middle Jurassic" and be between 160 and 180 million years old. A harmonious blend from various plots of Pinot Noir from the small village, Brochon. The special feature of this wine is that it is made up of the best grapes, which endow it with great quality

### Awards

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