

## Morey-St Denis 1er Cru 'Les Climats D'Or', Domaine Michel Magnien

Burgundy, France



|                      |                        |
|----------------------|------------------------|
| <b>Product code</b>  | MK1019RC               |
| <b>Grapes</b>        | Pinot Noir             |
| <b>Country</b>       | FRANCE                 |
| <b>ABV%</b>          | 13                     |
| <b>Case Size</b>     | 6                      |
| <b>Closure Style</b> | Cork                   |
| <b>Producer</b>      | Domaine Michel Magnien |
| <b>Vintage</b>       | 2019                   |



Organic



Vegan



Vegetarian



### 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.

### Tasting Notes

Morey-Saint-Denis 1er Cru "Climats d'Or" combines the structure of Gevrey-Chambertin with the perfume of Chambolle-Musigny. This wine shows fresh red berries on the nose with notes of violets, spice, and earth. Old vines and heavier soils give this wine weight and richness on the palate

### Winemaking

The top of the hill of Morey-Saint-Denis, very calcareous, is occupied by several first growths whose "Luisants Monts", north, towering some 350 meters above sea level. The vines are planted on fossil stones in a very steep slope

### Awards

A