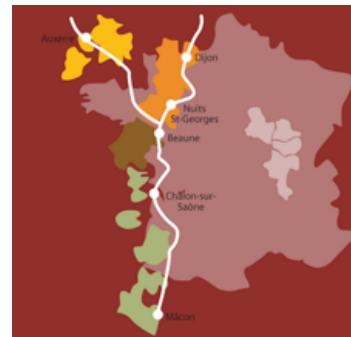




DOMAINE SÉBASTIEN MAGNIEN

MEURSAULT "LES MEIX CHAUX" 2013



**Côte de Beaune
Bourgogne**



No relation to the Côtes de Nuits Magniens, young Sébastien comes instead from Meloisey in the Hautes Côtes de Beaune where he still source most of his fruits from old vines planted by his grandfather.

This promising winegrower, highly spoken of by the Bourgogne connoisseurs, settled his estate in 2003 in the heart of the capital of the great Bourgogne white, in Meursault. Starting in 1983 – Sébastien was only 2 – and for 2 decades his parents acquired meticulously 6 acres of vines in the most prestigious appellations of the Côte de Beaune. With his mother Brigitte they now farm 25 acres of land (20 acres of Pinot Noir) in 9 appellations that includes the renowned Volnay, Pommard or Puligny-Montrachet.

His style is true to the most classical Burgundian tradition with a completely hands-off approach to the winemaking that let the terroir speak and the fruit shine. His approach to oak is minimalist using it only for oxygenation in order to soften the tannins and open up the wine.

SOIL TYPE _____

1.10 acres single South-east oriented parcel. Clay and limestone soil in the middle of the hillside.

VARIETAL _____

100 % Chardonnay. 25 years old vines.

CULTURE _____

Organic farming with no pesticides. Soils are ploughed mechanically. Disbudding, Green harvest and manual leaf thinning. Grapes are harvested by hand in small crates and sorted on a sorting table.

VINIFICATION _____

Pneumatic pressing. Both Fermentations happen in French oak barrels (25% new) followed by an ageing in the same Barrels during 12 months. Before bottling the wine settle 6 month in tank.

TASTING NOTES _____

The palate is very flattering and show a great volume. The refine acidity is perfectly balanced with hints of peach and mandarin. A slight creaminess and toasted almond finish is bringing a precise complexity. The vibrant mineral persistence displays a bright identity of Meursault.

From the same winery:

- Bourgogne Aligoté*
- Hautes Côtes de Beaune blanc*
- Puligny Montrachet 1er cru "Les Folatières"*
- Bourgogne Rouge*
- Hautes Côtes de Beaune rouge Vieilles vignes*
- Beaune 1er Cru (red) Les Aigrots*
- Pommard "Les Petits Noizons"*

