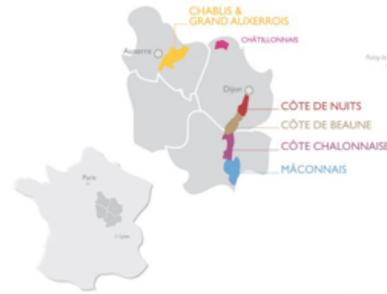




# DOMAINE SÉBASTIEN MAGNIEN

## PULIGNY-MONTRACHET 1ER CRU "LES FOLATIÈRES" 2019



Enological engineer, highly spoken of by the Bourgogne connoisseurs, Sébastien Magnien took over the family estate in 2004 becoming the 4<sup>th</sup> generation winegrower. After a rich experience in the best Burgundian estate (Domaine Rossignol in Gevrey or Olivier Leflaive in Puligny) and abroad at Hartford Court in Cali, he settled in the heart of the iconic village of Meursault. Starting in 1983, when Sébastien was only 2 years-old, his parents, winegrowers in Meulosey in the Hautes Côtes de Beaune, acquired meticulously years after years 10 acres of vines in the most prestigious appellations of the Côtes 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. This 1er Cru is the latest parcel acquired by the family and probably the most fascinating of all. This Cru is located right in the middle of the slope on the same line as the Grand Cru "Le Montrachet" and "Chevalier-Montrachet". The name "Folatières" means "will-o'-the-swip" enchanting light always shining from this parcel that you can see from far away.

### SOIL TYPE \_\_\_\_\_

1 acre single South-east facing steep slope. Dry soils made of marl, limestone soils and a very rocky top soil. Optimum sunlight exposure.

### VARIETAL \_\_\_\_\_

100 % Chardonnay. 40 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 \_\_\_\_\_

Clean and fresh bouquet with lemon thyme, yellow flower and crushed stones. The pallet is rounded and intense with an elegant salinity and subtle spicy persistence. Hints of nectarine and almond to the finish.



From the same winery:

- Bourgogne Aligoté*
- Hautes Côtes de Beaune blanc*
- Meursault "Les Meix Chavaux"*
- Bourgogne Rouge*
- Hautes Côtes de Beaune rouge Vieilles vignes*
- Beaune 1er Cru (red) Les Aigrots*
- Pommard "Les Petits Noizons"*

