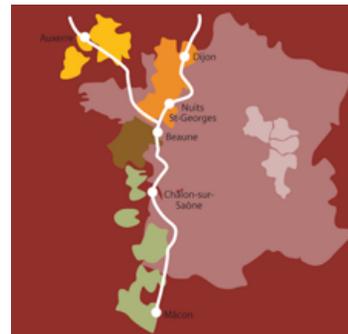




DOMAINE SÉBASTIEN MAGNIEN

POMMARD "LES PETITS NOIZONS" 2011



**Côte de Beaune
Bourgogne**

This promising winegrower, highly spoken of by the Bourgogne connoisseurs, settled his estate in 2003, in the heart of the iconic village of Meursault. Starting in 1983, when Sébastien was only 2 years-old, his parents, winegrowers in Meloisey 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. Close to his family roots he also has his heart set on maintaining the family vineyard in the Hautes Côtes where he still produce most of his wines.

His style is true to the most classical Burgundian tradition with a completely hands-off approach to the winemaking letting 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.

APPELLATION

Closest village in the South of Beaune, just before Volnay, Pommard is an AOC "Village" that produce only red from Pinot Noir. Pommard represent almost 980 acres and include 28 Premiers Cru, but no Grand Cru.

TERROIR

"Les Petits Noizons" is located at a height of 990ft on a south oriented slop overlooking the 1er Cru "Les Charmots". At the apex of the hillside the soil is of great depth while very pebbly and chalky. "Petits Noizons" means in local dialect "Petit Noisetiers" (small Hazel), probably widely planted in the area before.

VARIETAL

100 % Pinot Noir. 80 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

Fermentation happens in concrete vats followed by long macerations. Ageing is made in French Oak Barrels (25% new) during 15 to 18 months.

TASTING NOTES

Like a signature of Pommard the first taste is opulent and display subtle hints of truffle. The perfectly ripe tannins give the expected structure to a wine balanced with freshness and natural. Violet, black cherry, licorice and spice offer a charming "bouquet" of flavors elegantly married with gentle oak.



*Bourgogne Aligoté
Hautes Côtes de Beaune Blanc
Meursault "Les Meix Chavaux"
Puligny Montrachet 1er cru "Les Folatières"
Hautes Côtes de Beaune rouge Vieilles vignes
Beaune 1er Cru "Les Aigrots" rouge*

