



DOMAINE SÉBASTIEN MAGNIEN

BEAUNE 1ER CRU "LES AIGROTS" 2018



Enological engineer, highly spoken of by the Bourgogne connoisseurs, Sébastien Magnien took over the family estate in 2004 becoming the 4th generation winegrower. After a rich experience in the best Burgundian estate (Domaine Rossignol in Gevrey & 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. 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 speaks and the fruit shine. His approach to oak is minimalist using it only for oxygenation in order to soften the tannins for the reds and open up the wine.



SOIL TYPE _____

The Climat "Les Aigrots" is located south of the city of Beaune, close to Pommard and adjacent to the "Clos des Mouches". "Aigrots" means *Holly*, a bush that was populating this area before the vines were planted. The soil here is very stony the parcel being located on the top of the hillside. A south-east exposure allows an optimum maturity.

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 to 15 months. Before bottling the wine settle 6 month in tank.

TASTING NOTES _____

Enticing flavors of orange blossom, pineapple and crushed stone. The fruit is nicely defined and underlined by an elegantly integrated oak. The touch of ginger spiciness lingers through a fresh finish.

From the same winery:

- Bourgogne Aligoté*
- Meursault "Les Meix Chavaux"*
- Hautes Côtes de Beaune blanc & Red*
- Bourgogne Rouge*
- Beaune 1er Cru (red) Les Aigrots*

