



# 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 4<sup>th</sup> 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 and open up the wine.

### TERROIR

The Climat "Les Aigrots" is located south of the city of Beaune, close to Pommard and adjacent to the remarkable "Clos des Mouches". In Burgundy dialect "Aigrots" means Holly, a bush that was heavily populating this area of Beaune 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 % Pinot Noir. 35 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 months. Before bottling the wine is allowed to settle at least 6 month in the same concrete tanks.

### TASTING NOTES

Enticing nose of raspberry and spicy notes. This medium-bodied wine shows supple tannins and an incredible intensity. Sappy red berry laced with brown spices. Deep saline minerality and tart red berries to the finish.

From the same winery:

- Bourgogne Aligoté*
- Hautes Côtes de Beaune Blanc*
- Meursault "Les Meix Chavaux"*
- Puligny Montrachet 1er cru "Les Folatières"*
- Hautes Côtes de Beaune rouge Vieilles vignes*
- Pommard "Les Petits Noizons"*

