



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

DOMAINE STEPHANE MAGNIEN, MOREY-SAINT-DENIS

2017 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN SINGAPORE & HONG KONG



INTRODUCTION

We were introduced to Domaine Stephane Magnien in 2017 and the London Fine Wine Buying team went to taste the wines in October of that very same year. Vintage 2016 was our first collaboration and so far we've had good comments about the wines each time we've shown them.

After another successful tasting at the domaine in October 2018, we are now releasing our 2nd allocation with the acclaimed 2017 vintage. Stephane was very kind and supplied some samples for the Burgundy *en primeur* tasting that we held in Singapore and Hong Kong in early January. The wines have the purity of the vintage and the precise aromas of fruit, the hallmarks of Stephane's winemaking. The 2017s are a touch softer and more ethereal than 2016, 'in between 2007 and 2014' as Jean Paul (Stephane's father) says. What's not to like about this?

THE DOMAINE

Domaine Stephane Magnien is located in Morey-Saint-Denis. The range is very exciting, with not only Morey-Saint-Denis Villages and 1er Cru but also some Chambolle-Musigny Villages, 1er Cru, a Charmes-Chambertin Grand Cru and a Clos St Denis Grand Cru. There are also

some regional appellations. A very complete range with 80% of the vineyards in the commune of Morey-Saint-Denis.

Founded in 1847 by Victor Magnien, the domaine's holdings cover 4.5 hectares, with an average vine age of around 50 years. There is a high proportion of Pinot Tordu, a clone of Pinot Noir producing particularly small berries.

Stephane is the fourth generation to run the estate, the family having started to make wine at the beginning of the 1900s. The *chai* is in the family house, dating back from the 18th century. Jean Paul Magnien, Stephane's father, was the first to bottle the wines under the family name, rather than selling them to *negociants*. Stephane took over in 2008, which was his first solo vintage.

VITICULTURE AND WINEMAKING

The domaine's vineyard work is carried out by hand. Strict green harvesting helps to control yields and maintain concentration. The grapes are sorted in the vineyard at harvest time. Pesticides and herbicides are avoided. Historically all the work of ploughing was done by horse although in the late '80s, small tractors were introduced. A living soil is very much a priority here, as is a deep root network.

Winemaking is traditional and minimal-intervention. All grapes are destemmed with the exception of the Aligoté. Fermentation lasts about two weeks using wild yeast, in stainless steel tanks. This is Stephane's only nod to modernism: after taking over from his father, he replaced the 50 year-old oak tanks with stainless steel ones.

Stephane looks for elegance, a sense of fruit and *terroir* expression. He does not force extraction. The reds are aged in barrel for up to two years, in "new" barrels (by which Stephane actually means one-to-five year-old barrels!) for the first year and in "used" ones afterwards. It can be inferred that new oak use is minimal! The *village* wines see 10% of "new" oak, the *premiers crus* about 20-25% and the *grands crus* about 30-35%. The wines are bottled without filtration and fining.

2017 VINTAGE NOTES

The winter of 2016-17 was cool and sunny, with less rainfall than average. By the third week of March, buds were swollen throughout the Côte d'Or, heralding a rapid and early bud-break from 20th March, amid warm temperatures.

The first fortnight of April saw temperatures exceed 25°C, further hastening the development of the vines. However, the weather changed dramatically at mid-month, temperatures dipping below zero.

Freezing temperatures visited the Côte d'Or on the nights of 27th and 29th April, although frost damage was avoided thanks to a remarkably coordinated effort, in which bales of hay were set alight by vigneron along the length of the Côte. The resulting haze of smoke prevented a repeat of 2016's frost damage, whereby the sun's rays had 'burnt' the frozen grapes as they lay encased in ice on the vine.

More clement weather returned in May and by month-end, leaves were unfurling and flowering was underway, lasting almost a week. June continued warm, with the first bunches achieving closure around the 20th, putting the season on a similar trajectory to 2009.

Some much-needed rain fell in July, alleviating the hydric stress that was beginning to tighten its grip on some vines. By mid-August, *véraison* (when black grapes acquire their colour, signalling the beginning of ripeness) was almost finished in the Côte d'Or, at which point temperatures decreased a notch, allowing for a smooth controlled descent into harvest during the final weeks of the season.

Finally, after short Burgundy vintages since 2009, and just as we were beginning to search for a new concept of 'normal', volumes produced are back to the 'old normal' in the Côte d'Or. 2017 looks set to be a good to very good year, in which it was key to have tempered the natural exuberance of the vines following the short crop in 2016.

The whites have a particular verve and energy, not unlike 2014 or even 2010, whilst the reds have a sweet-fruited clarity and perfume which makes them a joy to taste young. We may end up drinking the reds from 2017 before those from 2015 and 2016, but this is by no means a quality assessment: there is ample ageing potential here and a lot of enjoyment for the years to come.



TASTING NOTES

COTEAUX BOURGUIGNONS 'PURE PINOT' 2017

This is a 0.5 hectare holding, producing a pleasantly juicy, herbaceous-inflected early drinking style. The plot is in the Morey Village appellation and used to be blended in the Passetoutgrain cuvée. But 2016 frost ravaged so much the Gamay vineyards that Stephane decided to bottle the Pinot Noir on its own. He successfully repeated the experiment in 2017.

CORNEY & BARROW SCORE 16.5
(RECOMMENDED DRINKING FROM 2020–2024)
£70/CASE OF 6 BOTTLES, IN BOND

MOREY-SAINT-DENIS GRAINS FINS 2017

Made from two gravelly parcels in the *lieu-dit* Les Crais Gillon, both located towards the bottom of the slope near the road. Flinty minerality, with raspberry, delineated by powerful tannins and a dark, briny seam.

CORNEY & BARROW SCORE 17.5
(RECOMMENDED DRINKING FROM 2021–2026)
£165/CASE OF 6 BOTTLES, IN BOND

MOREY-SAINT-DENIS VIEILLES VIGNES 2017

The vines here are more than 55 years old, growing on clay-heavy soils. This is a very powerful and black-fruited wine, with a grippy, “masculine” structure.

CORNEY & BARROW SCORE 17
(RECOMMENDED DRINKING FROM 2021–2026+)
£175/CASE OF 6 BOTTLES, IN BOND

CHAMBOLLE-MUSIGNY VIEILLES VIGNES 2017

This 0.26 ha holding was planted in 1902 by Jean-Paul’s grandfather, before the creation of the appellation system. Around 15% of the original plantings remain: these are ungrafted, on their own roots. Lithe raspberries, aromatics rising from the palate, with precise acidity lifting the flavours. Only five and a half barrels were made in 2017.

CORNEY & BARROW SCORE 17+
(RECOMMENDED DRINKING FROM 2021–2026)
£215/CASE OF 6 BOTTLES, IN BOND

MOREY-SAINT-DENIS 1ER CRU AUX PETITES NOIX 2017

This is named after the walnut trees which must have grown nearby. A blend of two *premier cru* plots in the centre of the village, Les Gruenchers and Clos Baulet, both of which have a high clay content, making for a powerful style of wine, albeit with good approachability and lovely bright red berry fruit. It was 15% whole bunch vinified in 2017, which Jean-Paul commented gives a strawberry-fruited character and tempers the natural muscle. A crowd pleaser.

CORNEY & BARROW SCORE 16.5-17
(RECOMMENDED DRINKING FROM 2021–2027+)
£280/CASE OF 6 BOTTLES, IN BOND

MOREY-SAINT-DENIS 1ER CRU LES FACONNIERES 2017

This is a 0.6 hectare plot situated below Clos de la Roche. The “grandfather of the Morey Grains Fins”, according to Jean-Paul. There are poor, dusty soils here, on which are planted vines with an average of 45 years. Bright and supple, with dark berries and forest fruits, approachable and with good ageing potential.

CORNEY & BARROW SCORE 17+
(RECOMMENDED DRINKING FROM 2021–2027)
£300/CASE OF 6 BOTTLES, IN BOND

MOREY-SAINT-DENIS PREMIER CRU 'LES MONTS-LUISANTS' 2017

Situated above Clos de la Roche Grand Cru, almost at the forest’s edge, with sandier soils, giving small *millerand* berries and consequently more body and structure. This is quieter and darker on the nose, revealing a fleshy, softly fruited, dark berried palate, with very firm tannins.

CORNEY & BARROW SCORE 16.5-17
(RECOMMENDED DRINKING FROM 2021–2026+)
£355/CASE OF 6 BOTTLES, IN BOND

CHAMBOLLE-MUSIGNY 1ER CRU LES SENTIERS 2017

This is a 0.4 hectare holding, situated on the Route des Grands Crus, just over the road from Bonnes Mares. Candied red berries, with a lovely suppleness of texture and a fine tannic counterpoint providing structure.

CORNEY & BARROW SCORE 17.5
(RECOMMENDED DRINKING FROM 2022–2032)
£330/CASE OF 6 BOTTLES, IN BOND
