



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

DOMAINE STEPHANE MAGNIEN, MOREY-SAINT-DENIS

2016 VINTAGE, EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN SINGAPORE & HONG KONG



INTRODUCTION

Following our first allocation of Vosne-Romanée's Domaine Mongeard Mugneret last year, we were introduced to Domaine Stephane Magnien. In October 2017, the London Fine Wine Buying team visited the Domaine to taste the wines. We liked what we tasted and managed to persuade the Domaine to find a small allocation for us, as exclusive agents in Singapore and Hong Kong.

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.

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 1ers Crus about 20-25% and the Grands Crus about 30-35%. The wines are bottled without filtration and fining.

2016 VINTAGE NOTES

2016 will be remembered as one of the most chaotic vintages of the last thirty years. After a very mild winter, among the warmest since 1990, the vegetative cycle restarted quickly. March and the first half of April were then very cold and very humid. The second half of April was milder, allowing vegetative development to resume and heralding bud-break.

In this context, the frost at the end of the month, prompted by a cold front and high humidity, came at the worst possible time, from the point of view of potential yields, striking with devastating effect on the night of 26th-27th April.

May was a cool, drizzly, sombre month, a time for licking of wounds which vegetative growth progressed at a snail's pace. At this point, 2016's development was tracking as the slowest since 2008. June saw an increase in temperatures, with some very hot days at mid-month. Growth still lagged behind the average though, on a par with 2013.

So far so worrying, but salvation arrived in the Côte d'Or in July. The clouds parted, the temperatures rose and *vignerons* dared to hope...

The period from July to September was the polar opposite of that which had gone before. Dry, warm weather heralded *veraison*, which reached its climax in mid-August. September's continued benevolence enabled maturation to continue. Harvest

took place in late September, under magnificently dry and sunny skies: harvest conditions were excellent. The grapes arriving at the *chai* brimmed with life and health.

An embattled early growing season, therefore, but one which ended very happily. As with other 2016s tasted, the violence of April is totally absent from the resulting wines, which in the best examples veritably glow with luminescence and harmony.

TASTING NOTES

COTEAUX BOURGUIGNONS TRADITION 2016

A blend of Pinot Noir and Gamay. Dark berries on the nose, giving onto a palate of blackberry and redcurrant, with fresh, lively acidity lifting the flavours and fine tannins lending structure.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2019–2022)

16.5-17

£125/CASE OF 12 BOTTLES, IN BOND

COTEAUX BOURGUIGNONS PUR PINOT 2016

A pretty red berry nose, leading into a juicy and upbeat palate, with a little spicy texture to the fruit. A sense of leafy undergrowth comes through on the mid-palate, counterbalanced by supple sucrosity.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2019–2022)

16.5-17

£160/CASE OF 12 BOTTLES, IN BOND

MOREY-SAINT-DENIS GRAINS FINS 2016

This comes from two plots totalising 44 acres, Bas Chenevery (a tiny 0.04 hectares) and Crais Gillon (0.40 hectares). These 2 parcels have been recently planted with clones of Pinot Fins. The subsoil is composed of gravels with high content of limestone giving the wine elegance and finesse. The bouquet exudes red fruit aromas. A very attractive meeting of red fruit compote, leafy sous bois and fruits of the forest. Honest and immediate, characterful red berries on the palate, with fine, fruit coated tannins.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020–2025)

17

£350/CASE OF 12 BOTTLES, IN BOND

MOREY-SAINT-DENIS VIEILLES VIGNES 2016

This is made from 55 year-old vines over a shallow clay soil, which lends a corresponding step up in density and tannic extract. The fruit are sourced from two parcels: Les Cognées (0.40 hectares) and Clos- Solon (0.13 hectares). An assertive fine grainy texture sets off giving dark berry fruit of the mid-palate, leading into a long and perfumed finish.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020–2025+)

17

£370/CASE OF 12 BOTTLES, IN BOND

CHAMBOLLE-MUSIGNY VIEILLES VIGNES 2016

This is made from one small parcel, Les Athets, 26 ares (0.26 ha). The vines were planted in 1902 by Jean-Paul's grandfather, before the creation of the appellation system, some of which remain on their own roots. Red perfume, rose petals and violets greet you on the nose, very pretty. The palate is crunchy and red-fruited, with inspiringly upbeat acidity. Excellent.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2020–2025)

17.5

£445/CASE OF 12 BOTTLES, IN BOND

MOREY-SAINT-DENIS 1ER CRU AUX PETITES NOIX 2016

A blend of two premier cru plots, Les Gruenchers and Le Clos Baulet, this cuvée of Morey-Saint-Denis Premier Cru bears more than a passing resemblance to a Gevrey-Chambertin. These two parcels sit relatively close to one another, both having a soil with high clay content. A little dark fruited undergrowth and fine earthy minerality, with stern, fine tannins.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2021–2028)

16.5-17

£560/CASE OF 12 BOTTLES, IN BOND

MOREY-SAINT-DENIS 1ER CRU LES FACONNIERES 2016

Only two other producers make wines from this parcel, which is situated just below Clos de la Roche Grand Cru. Poor, dusty soils, planted with vines with an average age of 45 years, comprising two older parcels and one younger. Darker fruited in style, more 'gourmand', with a lovely sweetness of fruit and supple, melding tannins.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2021–2028)

17.5+

£615/CASE OF 12 BOTTLES, IN BOND

CHAMBOLLE-MUSIGNY 1ER CRU LES SENTIERS 2016

This is a 0.4 hectare parcel located below Bonnes-Mares, situated on the Route des Grands Crus. Good fruit density here, step up from the village Chambolle, with delicately pretty red berries on the palate and fruit-coated tannins. Generous but fine, a lovely wine.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2022–2030)

17.5-18

£700/CASE OF 12 BOTTLES, IN BOND

CLOS SAINT-DENIS GRAND CRU 2016

The vineyard from which the village of Morey-Saint-Denis takes its name, Clos Saint-Denis has a subsoil of friable limestone. The Domaine's holding here extends to 0.32 hectares. Excellent power and drive here, with fine tannins and delicate crushed-rock minerality set off against bright red berry fruit. Drives through to an impressively long finish. Both grands crus are given 36 months of oak ageing, in around a third new oak.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2025–2035)

18

£1250/CASE OF 12 BOTTLES, IN BOND

CHARMES-CHAMBERTIN GRAND CRU 2016

Domaine Stephane Magnien has a 0.19 hectare holding of Charmes-Chambertin, on clay-limestone soil. Living up to its name, this has an immediate and very pretty nose, leading into a palate of softly sweet-fruited redcurrant and beautifully fruit-infused tannins. Puffy density cushions against the tannins, to uplifting and joyous effect. There is a marked mineral charge here also, of fine chalky crushed rock.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2025–2035)

18

£1250/CASE OF 12 BOTTLES, IN BOND

TO ORDER

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TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.