

## Michel Magnien Fixin France 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2020

**GRAPE** Pinot Noir

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Burgundy

**SMALLER REGION** Côte d'Or-  
Côte de Nuits

**SUB REGION** Fixin

### Rationale

Over the years, access and affordability of the great reds of France's Burgundy have become increasingly elusive. With a delimited amount of wine made and rising global demand, the prices have skyrocketed. And why shouldn't they? As the world's benchmark for Pinot Noir with greater clonal diversity, a saturation of mature vines, and centuries of experience, Burgundy has established the holy grail for all. With its omnipresent mineral, earthy framing, zesty acid levels, and deft use of oak, few places combine as perfectly as the Côte d'Or whose wines, while needing to be well chosen by both specific producer and specific geography, can hit regal heights of excellence.

Fixin is a village at the northern end of the Côte de Nuits, known principally for its reds. The style of wine produced in Fixin is not dissimilar to that of neighboring Gevrey-Chambertin (just to the south), being full flavored and well-structured if not quite as complex or deeply perfumed. The bouquet comprises flower scents (violet), fruits (blackcurrant, cherry, plum), animal, musk, and pepper. Often tannic and a little hard in their youth, with age the Fixin acquire a heightened and rounded attack and solid structure. Their fullness is remarkable and their texture delicate.

Michel Magnien was born in 1946 and worked alongside his father Bernard from a young age. The Magniens sold their grapes to the local cooperative until 1993 when his son Frédéric joined the family business and persuaded his father to bottle the entire harvest by themselves.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Medium

**COLOR** Ruby

**RIM VARIATION** Purple  
*Stained Tears: Medium*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**TANNIN** Med+

**TEXTURE** Lean / Tart

**FINISH** Long

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Plum • Red Raspberry • Red / Sour Cherry • Pomegranate *Condition: Ripe*

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry *Condition: Fresh*

**FLORAL** Rose • Jasmine *Condition: Fresh*

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Mushrooms (White)

**HERBAL** Tea Leaf / Bergamot • Tobacco Leaf • Tarragon

**OTHER SPICES** Licorice (Red) • Chinese Five Spice

**ORGANIC EARTH** Forest Floor • Turned Dirt / Clay

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Used Barrique