



DOMAINE
STEPHANE MAGNIEN
WWW.DOMAINEMAGNIEN.COM MOREY-SAINT-DENIS FRANCE

MILLESIME 2010

GUIDE BETTANE ET DESSEAUVE 2013 (Page 385) :

Morey-Saint-Denis 1^{er} Cru « Aux petites Noix » 2010 : (16/20)

Extrêmement précis et subtil dans l'expression du terroir, belle longueur, impeccablement classique mais savoureux.

REVUE DU VIN DE FRANCE SPECIAL MILLESIME 2010 :

Morey-Saint-Denis 2010 : Très joli nez où dominant la cerise bien mûre et les épices. La bouche d'une grande douceur offre un fruit presque sucré. (Page 130)

Morey-Saint-Denis 1^{er} Cru « Aux Petites Noix » 2010 : Souple, friand de prime abord, il offre du plaisir et plus de fond qu'il n'y paraît. (Page 130)

Clos-Saint-Denis 2010 : Un vin qui jouit d'une lecture plus hédoniste de ce terroir fin. Cela confère à cette cuvée du panache et une belle profondeur. **17/20** (Page 100)

GUIDE HACHETTE 2013 :

Morey-Saint-Denis 1^{er} Cru Les Faconnières 2010* : Les Faconnières sont décidément le climat vedette de Stéphane Magnien, jeune viticulteur, installé en 2008 dont cette cuvée est étoilée deux millésimes de suite. Faconnières est d'ailleurs l'un des meilleurs Premiers Crus de Morey. Il est très bien situé juste sous le Grand Cru Clos de la Roche, au nord des Millandes.

Ce vin grenat libère une fragrance fine et élégante de fruits noirs très mûrs et dévoile des tanins soyeux enrobés de fruits qui le rendent prêt à boire dans l'année, sur du petit gibier à poil. (p 467)

GUIDE DUSSERT-GERBER 2013 (classement « satisfecit »)

Morey-Saint-Denis 1^{er} Cru « Aux petites Noix » 2010 : tout en nuances, vient en grande partie du climat « les Gruenchers » (la gruenche étant en patois bourguignon une petite noix), et du Clos Baulet juste en dessous, au nez puissant où se mêlent la mûre et le cassis, ample et solide, de bouche soyeuse, aux tanins souples et bien présents à la fois, un vin avec beaucoup de structure, concentré mais fin.

SCEV Domaine Stéphane Magnien

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Morey 1^{er} Cru Les Faconnières 2010 : *au nez intense et subtil à la fois (griotte, prune, humus), bien typé, un peu charpenté et tout en bouche.*

BOURGOGNE AUJOURD'HUI SPECIAL MILLESIME 2010 :

Chambolle 1^{er} Cru Les Sentiers 2010 : 14.5/20 (Page 34)

Burghound – October 2012

2010 Chamboite-Musigny: An exceptionally pretty nose speaks of high-toned fruit with various red berries and earth notes. The lighter weight (though not dilute) flavors possess a lovely sense of detail and vibrancy as well as solid complexity on the dusty, balanced and moderately persistent finish. There is a touch of youthful asperity that stops just short of austerity as the supporting tannins are not rustic though neither are they especially refined. Overall, I like the style and the delivery as this is a Chambolle villages of character. 88/2016+

2010 Morey St. Denis: A fresh and moderately bright nose evidences notes of cool wild raspberries and red currant interwoven with underbrush and earth nuances. There is good energy and detail to the attractively rich medium-bodied flavors that terminate in a mildly austere finish where the supporting tannins are just ripe enough to avoid astringency but not ripe enough to avoid a hint of asperity and dryness. I underscore that the dryness only came up after several hours of air and it's all but invisible with food. 88/2017+

2010 Chambolle-Musigny "Les Sentiers": An elegant and admirably pure nose of dark berry fruit with a top note of cherry essence. There is a lovely sweetness to the precise and vibrant medium weight flavors that possess a hint of maceration but less than say the Faconnières, all wrapped in a delicious, balanced and sleekly muscular finish. This is very Sentiers in basic character because while there is good refinement, the proximity to Bonnes Mares is reasonably clear. 91/2017+

2010 Morey St. Denis - Cuvée Aux Petites Noix: This is really very pretty with its aromas of essence of red pinot fruit, red currant and discreet mineral nuances. There is good punch to the medium-bodied flavors that are supported by firm but fine-grained tannins, all wrapped in a delicious, balanced, focused, detailed and solidly persistent finish. This isn't quite as elegant as the Sentiers but it's close and I very much like the delivery here. Worth a look. 90/2016+

2010 Morey St. _ Denis "Les Faconnieres": The nose benefitted significantly from extended aeration to reveal very pretty red and blue pinot fruit, plum and violet aromas. There is good richness to the distinctly macerated medium-bodied flavors that possess reasonably good concentration if only slightly better than average complexity on the solidly persistent finish. This robustly muscular effort isn't much on refinement though there is plenty of character.
89/2018+

2010 Clos St. Denis: In the same fashion as the Faconnieres the nose was significantly enhanced by several hours of air in ultimately unveiling aromas of spice, plum, lightly macerated ripe dark berry fruit and warm earth scents. The delicious and attractively textured flavors possess very good if not sensational complexity on the balanced, dusty, intense, balanced and beautifully persistent finish. This is one of those wines that doesn't really have the regal breed of a great grand cru yet there is an undeniable appeal all the same.
91/2017+

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