

MILLESIME 2022

Domaine Stéphane Magnien (Morey-St. Denis)

2022	➤ Chambolle-Musigny Vieilles Vignes	red	(89-92)
2022	Chambolle-Musigny "Les Sentiers" 1er	red	(90-92)
2022	Charmes-Chambertin Grand Cru	red	(91-94)
2022	Clos St. Denis Grand Cru	red	(93-96)
2022	➤ Coteaux Bourguignons – Pur Pinot Noir	red	87
2022	➤ Morey St. Denis Vieilles Vignes	red	(89-91)
2022	➤ Morey St. Denis – Cuvée Aux Petites Noix 1er	red	(91-93)
2022	➤ Morey St. Denis "Faconnières" 1er	red	(90-93)
2022	Morey St. Denis – Grain Fin	red	(88-91)
2022	➤ Morey St. Denis "Monts Luisants" 1er	red	(92-95)

Stéphane Magnien is the 4th generation to run this small but well-endowed 4.5 ha domaine. His quick take on the 2022 vintage was that "finally we had reasonable yields, which is to say normal but not high at between 40 to 45 hl/ha. The growing season was very hot and dry yet the vines didn't really suffer much hydric stress. We did have some sunburned berries but those were easy to sort out. We picked from the 31st of August and the fruit was definitely ripe but importantly, not over ripe. One interesting aspect is that the potential alcohols were very good at between 13 and 13.5% yet there was essentially no difference between the regional wines and the grand crus! In any event, nothing was chaptalized. I had no trouble with the vinifications and I have now switched to using commercial yeasts as it gives me both a smoother fermentation with no risk of off odors or flavors. As to the wines, I'm actually pretty happy with them as they are fresh, balanced and for such a warm growing season, offer excellent terroir transparency." I have to agree with Magnien's take as I too was very impressed and in particular, the Monts Luisants and Clos St. Denis are absolutely spectacular. (Jeanne-Marie de Champs, www.ds-collection.com, NY and Latitude Wines, CA, USA).

2022 Coteaux Bourguignons – Pur Pinot Noir: A discreet application of wood sets off a very pinot-like nose of mostly dark berries and soft earth nuances. The delicious and velvet-textured middleweight flavors possess good punch on the crunchy, inviting and only mildly rustic finale. This is excellent for its level and a wine that has enough stuff to repay a few years of keeping. 87/2026+

2022 Morey St. Denis – Grain Fin: (from Bas de Chenevery and Crais Gillon). A fresh, bright and airy nose reflects notes of mostly red berries and newly turned earth. The supple, round and agreeably textured flavors are not especially dense but the finish is also inviting despite being dusty and youthfully austere. A few years of patience should be beneficial. (88-91)/2028+

2022 Morey St. Denis Vieilles Vignes: (from Les Cognées and Clos Solon). Moderate reduction dominates the nose at present. There is both better complexity and mid-palate density to the still supple and delicious medium-bodied flavors that conclude in a more powerful and noticeably more structured finale. This has fine development potential and is a wine that will need at least some patience. (89-91)/2030+

2022 Chambolle-Musigny Vieilles Vignes: (from vines planted in 1902 in Aux Athées; Magnien notes that when it was originally planted, there were a number of different varieties used). A ripe and beautifully layered nose combines notes of plum and dark berries with those of earth and pretty floral nuances. The old vines are in evidence as there is notably better density to the succulent and plush medium weight flavors that display excellent length on the firm, serious and powerful finish. This is an excellent *villages* though I underscore that it is not a Chambolle of lace and grace. (89-92)/2032+

2022 Chambolle-Musigny "Les Sentiers": (from a .42 ha holding). A slightly more elegant and more floral-suffused nose displays notes of violet, lavender and plum liqueur. There is fine mid-palate density to the suave and seductively textured medium-bodied flavors that coat the palate with sappy dry extract before terminating in a bitter pit fruit and nicely balanced finale. This is also quite good with an understated delivery. (90-92)/2030+

2022 Morey St. Denis "Faconnières": (from a .57 ha holding). This is even more floral-suffused with its elegant, cool and airy aromas of mostly red and dark pinot fruit that is nuanced by hints of spice and earth. The delicious and intensely mineral-driven larger-scaled flavors also brim with sappy dry extract that serves to buffer the firm tannic spine shaping the powerful and lingering finish where the only nit is a hint of backend warmth. (90-93)/2032+

2022 Morey St. Denis – Cuvée Aux Petites Noix: (from a .26 ha parcel in Les Gruenchers and another .12 ha in Clos Baulet; 20% whole clusters). Once again there is a plethora of floral elements present on the elegant nose of red currant, cherry and pretty spice wisps. The succulent, fleshy and punchy middleweight flavors a really lovely texture that carries over to the youthfully austere and delicately balanced finale. Excellent. (91-93)/2032+

2022 Morey St. Denis “Monts Luisants”: (from a .15 ha parcel). An all but invisible application of wood can be found on the strikingly airy and expressive nose of pure essence of red pinot fruit, anise and rose petal. The beautifully detailed flavors exude an almost aggressive minerality on the beautifully textured, moderately austere and hugely long finish. This won't wow you with superior density but the harmony of expression is brilliant. Highly recommended. (92-95)/2034+

2022 Charmes-Chambertin: (from the lower part of Mazoyères). A spicy and very fresh nose is comprised by notes of purple fruit, earth and *sauvage* hints. The seductive velvet-textured medium-bodied flavors possess good punch and power on the mouthcoating, lingering and balanced finale. This is certainly quite good but it doesn't have the extra dimension of the Monts Luisants. (91-94)/2034+

2022 Clos St. Denis: (from Clos St. Denis proper). More reticent if superbly elegant aromas reflect notes of cassis, black cherry and a wonderful array of spice nuances. The gorgeously textured and highly seductive, even silky, larger-scaled, precise and energetic flavors exude an appealing minerality on the dusty but not austere finish that is easily the most complex in the range. This is extremely classy and if you can find it, don't hesitate. (93-96)/2034+