



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

MILLESIME 2023

Allen Meadows B U R G H O U N D . C O M®

A Brief Word About Scores:

Numerical scores are endlessly debated among wine lovers. Inevitably, critics tend to emphasize certain characteristics at the expense of others. What follows is an explication of scores at **Burghound.com** and the underlying taste values they reflect.

Simply put, Burgundies that emphasize purity, elegance, overall balance and a clear expression of the underlying *terroir* are rated more highly than Burgundies that don't deliver these qualities. Other important characteristics include typicity, richness, balanced extraction, length and harmony. For example, a Volnay should taste like a Volnay and a grand cru should deliver a grand cru drinking experience.

The score is a summation of the taster's thoughts about a wine. It does not actually express those thoughts. Clearly, a mere number cannot fully represent the nuanced, detailed impression conveyed by a tasting note.

Please note: Wines are scored based on their expected quality at peak drinkability. Many grand crus that will, I believe, "be" a 92 may not necessarily taste like a 92-point wine when young, thanks to the tannins or general inaccessibility.

Wines rated 90 points or above are worth a special effort to find and cellar. Wines rated 85 or above are recommended, **especially among regional and villages-level wines**. There will be relatively few 90+ point wines, simply because there are relatively few outstanding and superlative wines. Finished, bottled wines are assigned specific scores as these wines are market ready. Wines tasted from barrel are scored within a range. This reflects the reality that a wine tasted from barrel is not a finished, market-ready product.

95 – 100:	Truly incomparable and emotionally thrilling. A wine/Champagne so rated is as good as it gets. By definition, it is reference standard for its appellation or variety.
90 – 94:	Outstanding. Worth a special effort to purchase and cellar and will provide memorable drinking experiences.
85 – 89:	Good to High quality. Wines that offer solid quality in every respect and generally very good typicity. "Good Value" wines will often fall into this category. Worth your attention.
80 – 84:	Average to Good quality. The wine is "correct", displays no noticeable flaws and will provide pleasing, if straightforward, drinking.
76 – 79:	Barely Acceptable quality. The wine is not worth your attention nor is it a good value.
75 and Below:	Don't Bother. A wine with noticeable, irremediable flaws.

Domaine Stéphane Magnien 2023

Producer note: The gracious and unfailingly polite Stéphane Magnien is the 4th generation to run this small but well-endowed 4.5 ha domaine. His quick take on the 2023 vintage was that "surprisingly given the abundance we enjoyed in 2022, yields were again generous even though we assiduously dropped fruit everywhere. We picked from the 7th to the 12th of September and what a difference as we began in almost oppressive heat and finished in the rain as on the 12th; there was a healthy downpour. We of course lucked out but I'm pleased to have avoided the dilution of the fruit caused by the rain. There was some sorting but nothing of real significance. Potential alcohols were good so there

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was almost no chaptalization and in the same vein, acidities were acceptable but not high and I did acidify two wines. I used a limited amount of whole clusters for a few wines had no trouble with the vinifications. 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, they have a lovely sense of freshness, even a lovely tension, along with good transparency and a certain charming aspect." Magnien further noted that his 2023s would be bottled without filtration. (Jeanne-Marie de Champs, www.ds-collection.com, NY and Latitude Wines, CA, USA).

Domaine Stéphane Magnien (Morey-St. Denis)

2023 Chambolle-Musigny "Aux Athées" red (89-91)

2023 Chambolle-Musigny "Les Sentiers" 1er red (90-92)

2023 Charmes-Chambertin Grand Cru red (91-93)

2023 Clos St. Denis Grand Cru red (91-94)

2023 Morey St. Denis Vieilles Vignes red (88-91)

2023 Morey St. Denis – Cuvée Aux Petites Noix 1er red (90-93)

2023 Morey St. Denis "Faconnières" 1er red (90-92)

2023 Morey St. Denis – Grain Fin red (87-90)

2023 Morey St. Denis "Monts Luisants" 1er red (90-93)

2023 Morey St. Denis – Grain Fin: (from Bas de Chenevery and Crais Gillon). Pretty aromas include those of fresh and bright red and dark cherry along with soft earth nuances. The delicious middle weight flavors possess good verve if not great density before culminating in a dusty, youthfully austere and balanced finale. (87-90)/2028+

2023 Morey St. Denis Vieilles Vignes: (from Les Cognées and Clos Solon). There is a whiff of herbal tea sitting atop of the essence of red berry and discreet earth-scented nose. The beautifully textured, delicious and vibrant medium weight flavors possess both more volume and powerful while delivering slightly better depth and persistence. Like the Grain Fin, this is not especially dense but it should repay mid-term keeping based on its lovely balance. (88-91)/2029+

2023 Chambolle-Musigny "Aux Athées": (from vines planted in 1902 in Aux Athées; Magnien notes that when it was originally planted, there were a number of different varieties used). Here there is enough reduction to dominate the nose though there is good freshness and verve to the succulent and reasonably vibrant medium-bodied flavors that exude a subtle minerality on the youthfully austere, firm and sneaky long finale. This is worth a look. (89-91)/2030+

2023 Chambolle-Musigny "Les Sentiers": (from a .42 ha holding). A cool, airy and elegant nose of exceptionally pretty essence of red berry fruit and discreet spice nuances leads to succulent, round and delicious medium weight flavors that exhibit good power and length on the bitter pit fruit-inflected finish. This moderately firm and balanced effort should also repay mid-term keeping. (90-92)/2031+

2023 Morey St. Denis "Faconnières": (from a .57 ha holding). A slightly riper though still attractively fresh and airy dark currant, earth and a whiff of the *sauvage*. There is fine delineation and minerality to the sleek and tautly muscular flavors that exude a subtle minerality that adds a sense of lift to the moderately austere finale that is slightly firmer. (90-92)/2033+

2023 Morey St. Denis – Cuvée Aux Petites Noix: (from a .26 ha parcel in Les Gruenchers and another .12 ha in Clos Baulet; 15 to 20% whole clusters). An overtly floral-suffused nose is quite spicy while displaying plenty of earth character on the mostly red berry fruit scents. Once again there is a beguiling texture to the utterly delicious and nicely detailed medium-bodied flavors that also exude a subtle minerality on the youthfully austere, balanced and bitter pit fruit-inflected finish. This is lovely and a wine that could reasonably be approached after only 5-ish years if desired. (90-93)/2033+

2023 Morey St. Denis "Monts Luisants": (from a .15 ha parcel). Here there is enough reduction to overshadow the fruit at present. There is both good intensity and energy to the nicely detailed if not especially dense middle weight flavors that possess a distinctly finer mouthfeel, all wrapped in a lingering finish that brims with minerality. This is really pretty and I find it attractive but be aware that it's a bit light. (90-93)/2031+

2023 Clos St. Denis: (from Clos St. Denis proper). A top note of herbal tea is present on the spicy mix of red and dark pinot fruit, violet and lilac. The caressing, delicious and nicely vibrant medium-

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bodied flavors seem supple and succulent to the point of being plush yet immediately firm up on the dusty, youthfully austere and sneaky long finale. Because the mid-palate is so accessible this should be approachable on the younger side yet repay extended keeping. (91-94)/2035+
2023 Charmes-Chambertin: (from a .20 ha holding located in the lower part of Mazoyères). Interestingly, this is aromatically quite similar to the Clos St. Denis if perhaps not quite as spicy or elegant. There is once again a lovely texture and verve if not quite the same density to the middle weight flavors that also conclude in dusty, youthfully austere and sneaky long finale that is not quite as structured or complex. (91-93)/2033+