

Louis Magnin



Working eight hectares on the incredibly steep slopes above the village of Arbin and Montmélian, Louis and Béatrice Magnin make some of the ultimate red and white wines in the Savoie, known in English as Savoy. There is a regrettable general lack of knowledge about wines of this small region. It can be difficult to find examples of Mondeuse and Chignin Bergeron when shopping for wines, and often the examples that exist are underwhelming. Historically, the wines here have been made in a conservative fashion, valuing output over quality. It is not until recently that a group of vigneronns have made an effort to show the great potential of Savoy's terroirs and cépages.

The Magnins have been at the forefront of this movement toward quality for many years now. They are working their excellently situated vineyards of old vines biodynamically. They also do a longer élevage of their wines than is typical in the region and are determined to produce wines with the ability to age beautifully over time. On our last visit, we were particularly smitten with their newest releases and encourage you to consider their potential.

Viticulture:

- **Farming:** Certified organic by Ecocert since 2012, practicing biodynamic since 2010
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay subsoils beneath limestone scree
- **Vines:** Trained in Guyot, Cordon de Royat, and Gobelet, all at 8,500 vines/ha. Vines range from 15- over 100 years old. Domaine leased its youngest vines to a neighboring grower in 2017.
- **Yields:** Average 15 hl/ha, controlled through severe winter pruning and debudding
- **Harvest:** Entirely manual, usually in mid-late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After partial destemming (varies by cuvée), red wines ferment spontaneously in stainless-steel tanks. Cuvaision lasts 2-3 weeks.
- **Extraction:** A combination of punchdowns and pumpovers, depending on the nature of the vintage
- **Chaptalization and Acidification:** None
- **Pressing:** Whole-cluster, direct pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation

Aging:

- **Élevage:** Wines age between 12 and 18 months in stainless-steel tanks, tronconic oak foudres, and neutral demi-muids.
- **Lees:** Wines remain on their fine lees for the duration of their élevages.
- **Fining and Filtration:** Bentonite fining, cross filtration
- **Sulfur:** Applied only at bottling, 45-60 mg/l total sulfur