



Domaine Name	DOMAINE LOUIS MAGNIN
Family/Owners Name	Béatrice et Louis MAGNIN
How many years has the family owned the domaine?	The end of 1800s
How many generations?	3 generations
How many hectares of vines are owned?	6 ha 50 a
Are your vineyards or wines Organic or Biodynamic Certified? If yes, in the EU? In the US? If no, are you in the process of becoming certified? When?	Certified organic by ECOCERT since the vintage 2012. We practice Biodynamie for all the vineyard since 2010, without certification
Describe your vineyard management practices (e.g. low-intervention, organic, biodynamic, standard, etc.). PLEASE ALSO ADDRESS THE FOLLOWING IN YOUR REPLY: Do you do field work and harvest manually? By machine? By horse? Do you practice green harvest? Leaf thinning? How do you fertilize?	Manual work in our very slopping hillsides, the rest is worked with straddler-tractor We don't practice green-harvest and leaf-thinning. We don't use fertilizer
Do you typically sell or buy any grapes? Please specify.	No
Do you sell off any of your wine en vrac/allo sfuso?	No everything is bottled



#### GENERAL INFORMATION

Appellation

VIN DE SAVOIE Cru CHIGNIN BERGERON

Cepage/Uvaggio  
%ABV

ROUSSANNE  
Between 12% and 14% according to vintage

# of bottles produced

8000 bottles

Grams of Residual Sugar

Between 2g and 6g

#### VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations

5 plots

Exposures and slope of vineyards

South/ south-east. Slope between 30% and 60%

Soil Types(s)

Clay-limestone

Average vine age (per vineyard)

30 years

Average Vine Density (vines/HA)

8500 vines/ha

Densité de plantation

Approximate harvest date(s)

Mid-September

PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE

Catastrophic weather conditions in 2016 : with a loss of important harvest due to Mildew and hail. Yield 10hl/ha

HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

2013 and 2014 : small harvest. 2015 : good yield



WINEMAKING/CELLAR  
INFORMATION

% whole cluster, % destemmed

Whole grapes. Pressing with pneumatic  
press

Fermentation: vessel type and size

Stainless steel tank

Duration of cuvaison

Alcoholic fermentation for 1 to 3  
months

Duration of contact with lees

Ageing on lees for 2 years

Select or indigenous yeast?

Indigenous yeasts

Please share notes about winemaking  
process for this wine.

No chaptalization

PLEASE ADDRESS THE  
FOLLOWING, IF APPLICABLE:

pump-overs, punch-downs, racking,  
movement/transfer of wine done by  
gravity or pumping?), battonnage,  
malolactic fermentation allowed,  
chaptalization

Malolactic fermentation

Do you practice fining and filtration?

Fining with bentonite. Tangential  
filtration

If yes, please describe

Do you add sulfur? If so when and  
how much? How much sulfur remains  
in the wine at release?

We add sulfur only for the bottling

PLEASE DESCRIBE THIS  
FINISHED WINE FROM THIS  
VINTAGE. HOW DOES IT  
COMPARE TO PREVIOUS  
VINTAGES?

Rich and fruity wine