



DOMAINE  
**STEPHANE MAGNIEN**  
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**MILLESIME 2024**

# 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.

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

**Producer note:** The gracious and unfailingly polite Stéphane Magnien is the 4th generation to run this small but well-endowed 4.5 ha domaine that was founded by Victor Magnien in 1897. His quick take on the 2024 growing season was that "there was so much rain early on that the mildew ran rampant. But what was so surprising, shocking even, was that it seemed to migrate from the leaves to the bunches almost immediately. It's rare but not unheard of to have mildew on the bunches but I have never seen it move so fast and I'm sure it had to do with the constant rain where the spores traveled from the leaves to the bunches via the drops of rain. Add to this a miserable flowering and it's no surprise that yields were badly compromised. I picked from the 14th of September and my yields, while variable, were off on the order of 50%, which is to say they ranged from 20 to 22 hl/ha. Potential alcohols were on the low side at only around 11.5% but I chose to only chaptalize about .25% under the rationale that if the growing is that way, then the wines should reflect that too. I used a limited amount of whole clusters at only 10 to 15% save for one wine with 30% and it was really just to ensure good drainage in the fermenters. The colors did not come easily and it required some punching to extract both the anthocyanins and tannins. It was clear from the beginning that the wines were going to be highly transparent and so I used zero new wood so as to be sure not to unduly mark them. As for the wines, I like the freshness and energy plus they're very well balanced. They remind me of a more serious version of 2017." Magnien further noted that his 2024s would be bottled without filtration. (Jeanne-Marie de Champs, www.ds-collection.com, NY and Latitude Wines, CA, USA).

### **SCEV Domaine Stéphane Magnien**

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## Wine Review

### Domaine Stéphane Magnien

2024 Coteaux Bourguignons - Tradition

Villages Red barrel

Score: **86-88**

Tasted: Jan 10, 2026

Drink: 2027+

Issue: 101

**Note:** a 50/50 blend of gamay and pinot

**Tasting note:** A fresh, bright and peppery nose features notes of mostly earthy red berries. The succulent, delicious and vibrant flavors possess a relatively refined mid-palate that contrasts somewhat with the rustic, clean and sneaky long finale. To enjoy young.

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## Wine Review

### Domaine Stéphane Magnien

2024 Coteaux Bourguignons - Pur Pinot Noir

Villages Red barrel

Score: **86-88**

Tasted: Jan 10, 2026

Drink: 2027+

Issue: 101

**Tasting note:** A more elegant nose of red cherry and softer earth influence leads to notably finer, though not denser, flavors that conclude in a youthfully austere and slightly less rustic finale. This should also drink well on the younger side.

## Wine Review

### Domaine Stéphane Magnien

2024 Morey St. Denis - Grain Fin

Villages Red barrel

Score: **88-91**

Tasted: Jan 10, 2026

Drink: 2030+

Issue: 101

**Note:** from Bas de Chenevery and Crais Gillon that total .41 ha

**Tasting note:** A more deeply pitched nose is comprised by notes of plum, dark currant and just turned earth. The rich, supple and appealingly vibrant middle weight flavors possess solid density and a subtle bead of minerality that adds a sense of lift to the youthfully austere finale. This could use better depth so a few years of cellaring are suggested.

## Wine Review

### Domaine Stéphane Magnien

2024 Morey St. Denis Vieilles Vignes

Villages Red barrel

Score: **88-90**

Tasted: Jan 10, 2026

Drink: 2030+

Issue: 101

**Note:** from Les Cognées and Clos Solon

**Tasting note:** A ripe and fresh nose combines notes of red cherry, dark currant and a whiff of the sauvage. The equally rich flavors aren't quite as concentrated but they are slightly more vibrant while managing to be at once supple yet precise on the youthfully austere, balanced and lingering finale that could also use better depth.

## Wine Review

### Domaine Stéphane Magnien

2024 Chambolle-Musigny "Aux Athées" Vieilles Vignes ♥

Villages Red barrel

Score: **89-91**

Tasted: Jan 10, 2026

Drink: 2031+

Issue: 101

Outstanding

**Note:** from vines planted in 1902 in Aux Athées; Magnien notes that when it was originally planted, there were a number of different varieties used

**Tasting note:** Moderate reduction overshadows the fruit at present though there is very good freshness and intensity to the sleekly textured flavors where the old vines are in evidence as there is very good density, all wrapped in a firm, moderately austere and sappy finish. This isn't an elegant Chambolle but it offers much to like and one that should age well. Recommended.

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## Wine Review

### Domaine Stéphane Magnien

2024 Morey St. Denis - Cuvée Aux Petites Noix ♥

1er Cru Red barrel

Score: **91-93**  
Tasted: Jan 10, 2026  
Drink: 2032+  
Issue: 101  
Outstanding

**Note:** from a .26 ha parcel in Les Gruenchers and another .12 ha in Clos Baulet; 30% whole clusters and no punch downs

**Tasting note:** The perfumed, elegant and layered nose features notes of the essence of red berries, spice and evident floral influence. The succulent but refined and well-detailed flavors, indeed there is a certain delicacy to them, all wrapped in a balanced, youthfully austere and solidly persistent finale. Lovely and this is very much a wine of finesse.

## Wine Review

### Domaine Stéphane Magnien

2024 Morey St. Denis "Faconnières" ♥

1er Cru Red barrel

Score: **90-93**  
Tasted: Jan 10, 2026  
Drink: 2032+  
Issue: 101  
Outstanding

**Note:** from a .57 ha holding

**Tasting note:** Moderate reduction masks the underlying fruit though there is again excellent vibrancy to the super-sleek, if not particularly concentrated, flavors that possess both evident minerality and chiseled precision on the youthfully austere finale that displays first-rate length. A Faconnières of finesse.

## Wine Review

### Domaine Stéphane Magnien

2024 Morey St. Denis "Monts Luisants" ♥

1er Cru Red barrel

Score: **91-94**  
Tasted: Jan 10, 2026  
Drink: 2034+  
Issue: 101  
Outstanding

**Note:** from a .15 ha parcel

**Tasting note:** The elevation of the vineyard shows as the nose is distinctly cool and fresh with its elegant aromas of perfumed red berries, spice and rose petal. Here too the mouthfeel of the middle weight flavors is sleek and very punchy with markedly more volume while the lingering finish is akin to rolling tiny rocks around the mouth. This is quite firm yet not so firm that it couldn't be approached after only 4 to 6 years of keeping.

## Wine Review

### Domaine Stéphane Magnien

2024 Chambolle-Musigny "Les Sentiers" ♥

1er Cru Red barrel

Score: **90-93**  
Tasted: Jan 10, 2026  
Drink: 2032+  
Issue: 101  
Outstanding

**Note:** from a .42 ha holding

**Tasting note:** A super-fresh, bright and expressive nose freely offers up its aromas of the essence of red currant, spice and a pretty array of floral elements. Once again the mouthfeel of the middle weight flavors is sleek and precise but with better volume and power on the inviting, lingering and well-balanced finale. This is lovely and a wine that should repay up to a decade of keeping yet drink well after only 4 to 6 years.

## Wine Review

### Domaine Stéphane Magnien

2024 Clos St. Denis

Grand Cru Red barrel

Score: **92-94**  
Tasted: Jan 10, 2026  
Drink: 2036+  
Issue: 101

**Note:** from Clos St. Denis proper

**Tasting note:** All but imperceptible wood lurks in the background of the cool, airy and elegant blend of red and black cherry, crushed anise and a suggestion of exotic tea. The punchy bigger-bodied flavors possess very good volume and richness while retaining the hallmark refinement of a classic CSD on the serious, compact and beautifully persistent finish that is lightly austere. This beauty should easily repay a decade plus of keeping yet be approachable after only 6 to 8 years. Excellent.

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## Wine Review

### Domaine Stéphane Magnien

2024 Charmes-Chambertin

Grand Cru Red barrel

Score: **91-94**

Tasted: Jan 10, 2026

Drink: 2036+

Issue: 101

**Note:** from a .20 ha holding located in the lower part of Mazoyères

**Tasting note:** A whiff of herbal tea can be found on the ultra-fresh nose of mostly red berries laced with nuances of humus-tinged earth, spice and a floral top note. The delicious and punchy, though less concentrated flavors, do possess focused power on the impressively long, balanced and equally lightly austere finale. Much like the Clos St. Denis, this is a wine that should be capable of rewarding a decade plus of keeping yet isn't so compact that it couldn't be enjoyed after 7 to 8 years.

# Extrait : 'Inside Burgundy' by Jasper Morris

## Domaine Stéphane Magnien

VINTAGE ▾ WINE ▾ COLOUR ▾ STARS ▾ SCORE ▾

2024 Coteaux Bourguignons, Domaine Stéphane Magnien Red ★★★★★ 86-87

### 2024, Coteaux Bourguignons, Domaine Stéphane Magnien 🍷

The blend is half and half pinot and gamay, from La Corvée de l'Eglise, located right down by the railway, but where there is a resurgence of gravelly soil after the richer clays nearer the main road. Mid purple, some clean fruit on the nose, undemonstrative, but I very much like the purity on the palate. Good acidity to finish. Drink from 2027-2028. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 86-87

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2024 Bourgogne Pinot Noir, Domaine Stéphane Magnien Red ★★★★★ 87-88

### 2024, Bourgogne Pinot Noir, Domaine Stéphane Magnien 🍷

Below Morey, with clay rich soil but on a slight rise nonetheless. Bright purple, the fruit is a little more expressive on the nose, yet fills the mouth out very nicely. Juicy red fruit is very attractive. Perhaps fresher too because of the winemaking changes. Drink from 2027-2029. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 87-88

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2024 Morey-St-Denis Grains Fins, Domaine Stéphane Magnien Red ★★★★★ 89-92

### 2024, Morey-St-Denis Grains Fins, Domaine Stéphane Magnien

A blend of Creux Billon and Bas de Chenevery. A fine even purple. Notably perfumed, the fruit on the raspberry side, yet lively and with adequate intensity. Then a surprising burst of fruit on the palate, strawberry and raspberry together, with a white pepper dusting, just the right acidity and fine length. Drink from 2029-2033. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 89-92

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2024 Morey-St-Denis Vieilles Vignes, Domaine Stéphane Magnien Red ★★★★★ 90-92

### 2024, Morey-St-Denis Vieilles Vignes, Domaine Stéphane Magnien

Two plots, 55-year-old vines, on either side of the main road. Vivid purple. Plenty of generosity here, with a ripe raspberry on the nose and a wave of bright yet generous fruit across the palate. Some crunch at the finish. I did not pick up any stem effect in this cuvée. Drink from 2029-2034. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 90-92

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2024 Chambolle-Musigny Les Athets, Domaine Stéphane Magnien Red ★★★★★ 89-92

### 2024, Chambolle-Musigny Les Athets, Domaine Stéphane Magnien

Mid crimson purple, with a definite reduction at the moment. There will be one more racking before the bottling. On the palate it is not an issue anyway, with a core of crunchy red fruit and a lively finish. Still a faint reductive note, but it is not enmeshed in the wine. Good acidity. Drink from 2029-2034. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 89-92

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2024 Chambolle-Musigny Les Sentiers 1er Cru, Domaine Stéphane Magnien Red ★★★★★ 91-93

### 2024, Chambolle-Musigny Les Sentiers 1er Cru, Domaine Stéphane Magnien

Mid crimson ruby, some stems on the nose which could use a little refreshing, which will be put in place in due course. The stems reverberate nicely with the bloodied strawberry fruit, all integrating quite nicely. Drink from 2030-2036. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 91-93

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### 2024, Morey-St-Denis Les Faconnières 1er Cru, Domaine Stéphane Magnien

Medium crimson ruby in colour, with a really high-class bouquet, floral, savoury, umami. This is exceptionally graceful, a considerable success for Stéphane in 2024, with an additional wave of lightly peppered raspberry and blackberry fruit making up an extended finish. Drink from 2030-2037. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 93-95

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### 2024, Morey-St-Denis "Cuvée Aux Petites Noix" 1er Cru, Domaine Stéphane Magnien

30% whole bunch vinification for the Petits Noix blend which covers Clos Baulet and Gruenchers. Mid crimson, fractional reduction, a slight coffee note, and the stems are more evident. Mixed red fruits alongside, including some redcurrant, while the mini torrefaction continues. Juicy fruit at the finish, though. Drink from 2030-2036. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 91-93

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### 2024, Morey-St-Denis Les Monts Luisants 1er Cru, Domaine Stéphane Magnien

0.135ha has produced one and a half barrels. Clear mid ruby. A slightly more raw red fruit, but with a structure that suggests considerable ageing potential. A little pepper behind, integrated, and a pleasing fresh red fruit finish. Drink from 2030-2037. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 91-93

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### 2024, Clos St-Denis Grand Cru, Domaine Stéphane Magnien

Mid crimson colour, not the deepest. 3.5 barrels made – plus 30 litres, insists Stéphane! Quite a dense, heady nose, crushed strawberry, not a flamboyant Clos St-Denis but with good heart. Ripe enough on the palate, some liquid dark raspberry with the strawberry, relatively mouthfilling, a little spice at the finish. For Stéphane, this wine demonstrates a good balance between the weight of the clay and the lighter style from the limestone. Drink from 2032-2038. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 93-96

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### 2024, Charmes-Chambertin Grand Cru, Domaine Stéphane Magnien

From Mazoyères. Mid crimson ruby, no great depth of colour, but rather a fine bouquet, on the elegant side for Charmes. The lively alpine strawberry fruit builds on the palate, with the extra vibrations from a few stems. Softer fruit behind but the whole makes a very attractive persistent finish. Drink from 2032-2037. Tasted Nov 2025.

Star rating: ★★★★★

100pt score: 93-95

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**DOMAINE STÉPHANE MAGNIEN**  
Ce vigneron consciencieux a produit une demi-récolte. 20 % de vendange entière en moyenne, pas de fûts neufs et des élevages plus courts cette année, avec des mises en bouteilles en décembre. Nous apprécions ses vins sincères et soignés, particulièrement accessibles dans leur jeunesse, proposés à prix restés sages.

**95/100**

● Clos Saint-Denis Grand cru  
Avec son nez de violette, il offre un profil froid et soyeux, tout en nuances et pureté de fruit. Lumineux, suggestif et épuré, déjà précoce et raffiné. **B**

**94+/100**

● Charmes-Chambertin Grand cru  
Parcelle située dans Les Mazoyères. Assez ferme et énergique, ce cru plein et sphérique s'appuie sur des tanins juteux et réglissés, dans un style qui reste délicat. **B**

**94/100**

● Morey-Saint-Denis 1<sup>er</sup> cru Les Faconnières  
Profil plus sanguin et tension calcaire dans ce vin rigoureux, au fruit plein et gourmand, qui se montre expressif et large. Un des meilleurs Premiers crus de Morey. **C**

**94/100**

● Morey-Saint-Denis 1<sup>er</sup> cru Les Monts Luisants  
Il provient d'un sol sableux qui affine sa texture. Avec sa noble austérité et ses arômes floraux, il se montre élancé et altier, alliant sève et délicatesse. **C**

**93+/100**

● Morey-Saint-Denis 1<sup>er</sup> cru Cuvée Aux Petites Noix  
50 % de vendange entière dans ce vin qui assemble les Premiers crus Gruenchers et Clos Baulet. Notes de ronce, de fumé et de bourgeon de cassis, matière saine et nerveuse, svelte et pleine de fraîcheur. **C**

**92+/100**

● Chambolle-Musigny Vieille vigne  
Ce vin provient de la parcelle Les Athets et se présente assez large et séveux, profilé, avec une trame ferme, de l'allonge et des saveurs acidulées et de fraises écrasées. **B**

**92/100**

● Morey-Saint-Denis Vieilles vignes  
Profil assez dense, avec du

relief et de la mâche dans ce vin enrobé, réglissé et savoureux, assez profond et sérieux. **B**

**89+/100**

● Coteaux Bourguignons Pur Pinot Noir  
Vin rond, souple et moelleux, issu d'un sous-sol argileux qui apporte de la chair et une certaine densité de texture. **A**

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