



## BONNES MARES GRAND CRU

**THE ESTATE:** Established over 150 years ago, the Naigeon family estate is situated in Gevrey-Chambertin in the prestigious region of Côte de Nuits. Initially farmers and coopers, the Naigeon family bought some acres of vines and started to produce a few barrels of red wine. Jeanne and Pierre Naigeon, grandparents of the present owner, Pierre, added some prestigious Grands Crus to the Domaine from the Côte de Nuits, Charmes Chambertin, and Bonnes Mares. Pierre is the 5th generation of the Naigeon family to be in the wine business. In 2003 and 2005, Pierre increased the Domaine to its present day size of 11.5 ha. Today, the estate uses green agriculture, and continually seeks to elicit the perfect expression of each grape varietal in order to produce wines full of fragrance, delicate yet powerful, which reveal the best of the terroirs.

**LOCATION:** The area of Bonnes Mares is spread out over the two towns of Morey-Saint-Denis to the north and Chambolle Musigny to the south. It is on the northern section that the two parcels of Domaine Pierre Naigeon are located, covering an area close to half a hectare.

**THE SOIL:** The highly reputed southern part of the appellation rests on a soil of red clay (due to the presence of iron), and produces rich and powerful wines. The northern portion of the appellation, at the heart of the hill, lies on a bed of clay, limestone, and white marl. This terroir produces refined and superbly aromatic wines.

**THE VINES:** Replanted in 1993 by Pierre's father, these vines are pruned using the Cordon du Royat method, as is used with all of the Grands Crus of the Domaine, to reduce the yield and augment the quality of the grapes.

**HARVEST & VINIFICATION:** The grapes are handpicked, sorted, and vinified traditionally with indigenous yeasts.

**AGING:** Maturation for 12 months in oak barrels, exclusively in new wood barrels

**ANNUAL PRODUCTION:** 1,200 bottles

**TASTING NOTES:** The bouquet is complex with notes of dark fruit and dried flowers. The wine is generous on the palate, with subtle aromas of blueberry, wild strawberries, spices and exotic wood

**FOOD PAIRINGS:** Venison, osso-buco, aged cheese

**SERVING TEMPERATURE:** 16-18° C

**CELLARING POTENTIAL:** 5-20 years, longer for special vintages