



BOURGOGNE HAUTES CÔTES DE NUITS VILLAGES BLANC

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: 0.4 ha plot situated several kilometers below the prestigious terroir of Nuits Saint Georges, and planted in a western direction at the top of a hill.

THE SOIL: Gravelly limestone

THE CLIMATE: The Hautes-Côtes, with a climate generally rougher (for higher altitude) than its neighbors in the Côte de Nuits, have a prime exposure for optimal ripeness every year.

AVERAGE AGE OF THE VINES: 20 years old

GRAPE VARIETAL: 100% Chardonnay

HARVEST & VINIFICATION: Manual harvest and strict sorting in the winery before vinification using native yeasts

AGING: Matured in oak barrels for 12 months, just like the best cuvées

ANNUAL PRODUCTION: 2,000 bottles

TASTING NOTES: Brilliant golden color; the nose has woody and vanilla notes with a touch of white flowers and honey. Lovely freshness on the palate. Aromas of acacia, reseda, almond, and violet.

FOOD PAIRINGS: Mixed salads, grilled fish, charcuterie

CELLARING POTENTIAL: 2-7 years

SERVING TEMPERATURE: 13-17 °C