



BOURGOGNE PINOT NOIR VIEILLES VIGNES

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: This vintage comes from two plots of vines in the Domaine. The first is located barely 100 meters from Clos de Vougeot Grand Cru, and was planted in the first half of the 20th century. The second plot is from the appellation Gevrey-Chambertin, which has a rich and deep soil. The assembly of wines from these two terroirs produce generous and deep wines, fine examples of Pinot Noir

ANNUAL PRODUCTION: Nearly 4,000 bottles

TASTING NOTES: Nose of licorice, spices, and wild strawberries. Structured mouth with aromas of cherries, violet, and sandalwood.

FOOD PAIRINGS: Chorizo, Parma ham, meat and game in sauce, Saint Marcellin, Abondance, Coulommiers

SERVING TEMPERATURE: 16-18 °C

CELLARING POTENTIAL: 3-9 years