



# CHAMBERTIN-CLOS DE BÈZE

**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:** Situated in the region of Côte de Nuits on the upper part of the Grand Cru Clos de Bèze appellation

**THE SOIL:** Alluvial brown soil on a bed of hard limestone rocks

**THE VINES:** Single vineyard, planted more than 45 years ago

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

**AGING:** 12 months in French oak barrels in the 17th century cellar. Bottled by gravity without fining or filtration to preserve all the natural qualities of the wine.

**TASTING NOTES:** Black cherry color; aromas of gooseberry, strawberry, licorice, and sweet spices. Full-bodied and elegant with velvety tannins on the palate.

**FOOD PAIRINGS:** Feathered game in wine sauce, roast lamb, poultry, rib steak, soft-ripened cheeses

**CELLARING POTENTIAL:** At least 10 years

**SERVING TEMPERATURE:** 14-16°C