



# CHAMBOLLE-MUSIGNY LES ATHETS

**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:** One of the smallest vineyard areas of Burgundy, with only two Grands Crus and a handful of Premiers Crus. This exceptional terroir produces highly refined, elegant, and some even say feminine wines.

**THE SOIL:** Light and sandy soil, with white marl outcrops

**THE VINES:** This wine is made from three small plots at the foot of the village (0.4 hectares in total) that were planted in the 1950s

**AGING:** 12 months in oak barrels (33% to 50% of new barrels depending on the year)

**ANNUAL PRODUCTION:** About 2,500 to 3,000 bottles

**TASTING NOTES:** Feminine wine with floral, mocha, and roasted coffee aromas. The mouth has red fruit and violet nuances. Beautifully charming and delicate texture.

**FOOD PAIRINGS:** Poached eggs, lamb chops with lavender, almond chicken, cheese

**CELLARING POTENTIAL:** 3-15 years, sometimes longer for the special years

**SERVING TEMPERATURE:** 16-18 °C