



GEVREY-CHAMBERTIN 1ER CRU LAVAUX SAINT JACQUES

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: Located in the middle of the most prestigious slope of Gevrey-Chambertin Premier Cru, this plot of only 395 square meters was replanted in 1943. Exposed to the southeast at the foot of the "Combe Lavaux" which brings lovely fresh breezes in the summer to the Pinot Noir vines.

THE SOIL: White clay and limestone soil

HARVEST & VINIFICATION: Exclusively manual harvesting, strict sorting of grapes on the sorting table, as with all other Naigeon wines, and traditional vinification using the natural yeast of the grapes.

AGING: 12 months in oak barrels (25% new oak)

ANNUAL PRODUCTION: Approximately 500 bottles

TASTING NOTES: Sumptuously racy, with exquisite perfumes. Complex nose and full mouth: red and black fruits, vanilla, spices, truffle, dark chocolate. Superb length.

FOOD PAIRINGS: Chateaubriand with green pepper, roasted duck with chanterelles

CELLARING POTENTIAL: 4-20 years, sometimes longer for the special years

SERVING TEMPERATURE: 16-18 °C