



GEVREY-CHAMBERTIN 1ER CRU LES FONTENYS

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 cooperers, 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 plot takes its name from an old term meaning "little spring" (from the Latin word "Fontanile"). In the 19th century, this spring, now lost, caused significant flooding in Gevrey Chambertin. This plot has the oldest vines in the Domaine, having been replanted just after phylloxera epidemic in the 1910s! This small, northeast facing plot of 850 square meters is located at the foot of the hill, between the Premiers Crus Champonnets and Grands Crus Ruchottes Chambertin, and is well protected from the harsh winds of the climat.

THE SOIL: Clay and limestone with stony subsoil; produces rich and complex wines

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: Aged for 12 months in exclusively new oak barrels

ANNUAL PRODUCTION: 800 bottles in a good year

TASTING NOTES: Deep dark color; powerful bouquet and palate. Notes of cherry, rosemary, Virginia tobacco, hollyhock, and cassis.

FOOD PAIRINGS: Pork cutlets, moelleux au Maroilles, Moussaka beef, aged Gouda, Munster

CELLARING POTENTIAL: 8-20 years, sometimes more than 30 years for special vintages

SERVING TEMPERATURE: 16-18 °C