



GEVREY-CHAMBERTIN 1ER CRU LES PERRIÈRES

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: The name “Perrières” means “quarry”, referring to the flat stones called “mureuses” that were mined from Gevrey Chambertin to build walls. This plot is situated barely 100 meters away from Cherbaudes, and beneath the Grand Cru Mazys Chambertin.

THE SOIL: Rich in iron

THE VINES: Plot of 11.58 ares (1158 meters squared), planted at least 65 years ago

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: Maturation for 12 months in oak barrels, exclusively in new wood barrels

ANNUAL PRODUCTION: About 750 bottles

TASTING NOTES: Dark rose in color, the nose is intense with red fruit and polished wood. The mouth reveals notes of vanilla, thyme, and truffle

FOOD PAIRINGS: Burbot in red wine, foie gras, lamb curry, Époisses, Langres

CELLARING POTENTIAL: 6-18 years, longer for special vintages

SERVING TEMPERATURE: 16-18 °C