



## GEVREY-CHAMBERTIN AUX ECHEZEAUX

**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:** A climat with a prestigious name... This lies in the southern portion of the appellation of Gevrey-Chambertin, next to the Grand Cru Charmes Chambertin. This terroir produces a great aging wine, intense with a long finish.

**THE VINES:** This plot of 0.12 hectares was planted before 1953. The quality of these vines, like all plots in the area, is determined by the tillage (hilling in the winter, and plowing right up until harvest); these methods allows the wine makers to not use chemical weed control.

**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:** 300-600 bottles, depending on the year

**TASTING NOTES:** Deep color; intense nose of black fruit, cigar, oak, and violets. Refined palate backed by structured tannins

**FOOD PAIRINGS:** Pheasant terrine, filet mignon with Maroilles, coq au vin, mature cheeses

**CELLARING POTENTIAL:** 4-14 years; this wine is excellent for aging

**SERVING TEMPERATURE:** 16-18 °C