



GEVREY-CHAMBERTIN EN VOSNE

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: These two small plots of vines covering only 13 ares lie to the north of Gevrey-Chambertin, at the heart of the hillside and close to the medieval castle. This terroir produces powerful and fleshy wines, combining elegance and robustness.

THE VINES: Very old vines planted in 1945, oriented due east

THE SOIL: Clay and limestone, very dark in color (significant presence of iron) and very stony

HARVEST & VINIFICATION: Handpicked as throughout the Domaine, followed by rigorous sorting on a sorting table in the winery before traditional vinification with indigenous yeasts

AGING: In oak barrels (50-100% new barrels depending on the year)

ANNUAL PRODUCTION: Ranging from 300-850 bottles according to the whims of the seasons

TASTING NOTES: Nose of black fruit and roasted meats. Fat and volume on the palate with aromas of licorice, cherry, and violet.

FOOD PAIRINGS: Jambonnette de volaille with foie gras & chestnuts, lapin au crottin de Chavignol

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

SERVING TEMPERATURE: 16-18 °C