



GEVREY-CHAMBERTIN LES CORVÉES

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 plots are located just below the village, sheltered from the cool westerly winds off the mountain. The wines of this terroir have ripe aromas of black fruit compote, with touches of leather and black cherry. On the palate they are ample and generous, flexible, yet powerful.

THE VINES: Two plot of vines totaling nearly 0.20 hectares; vines aged over 50 years

THE SOIL: Conventional soil of clay and limestone, red in color due to a strong presence of iron oxide

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

ANNUAL PRODUCTION: About 1,200 bottles

TASTING NOTES: Bright purple color, rich nose of black fruit, strawberry compote, and Russian leather. The palate has silky tannins, round structure.

FOOD PAIRINGS: Eggs in red wine sauce, roast ham with wine lees, pigeon and poultry in sauce, cow milk cheeses.

CELLARING POTENTIAL: 3-10 years

SERVING TEMPERATURE: 16-18 °C