



# GEVREY-CHAMBERTIN LES CRAIS

**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.

**THE VINES:** The two plots of vines that produce Les Crais total nearly 0.30 hectares plots and are planted with vines over 40 years of age. The wines of this very special area are soft and elegant, aromatic without astringency.

**THE SOIL:** An unusual terroir in Gevrey Chambertin: quite stony and meager soil, subsoil of limestone gravel. Very draining, alluvial soil.

**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 1,500 bottles

**TASTING NOTES:** Bright color, explosive nose of red fruit, vanilla, and herbs. The palate is silky and open without excessive tannins. Fruit aromas, violet, and licorice coat the palate with great harmony.

**FOOD PAIRINGS:** Peppered salami, roast quail, chicken in sauce, or veal roast. Goat cheese and aged Comté.

**CELLARING POTENTIAL:** 2-8 years

**SERVING TEMPERATURE:** 16-18 °C