



## GEVREY-CHAMBERTIN LES MARCHAIS

**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 Domaine operates has several plots in Gevrey Chambertin. The vintage "Vieille Vigne", or "Old Vine", is the product of a plot of 30 ares, facing the famous Gevrey Chambertin Premier Cru Clos St. Jacques.

**THE VINES:** Planted before 1955

**THE SOIL:** Thick, brown, limestone soil with a limestone debris subsoil that is rich in iron

**HARVEST & VINIFICATION:** Exclusively manual harvesting from selected plots, followed by strict sorting of grapes on the sorting table. Traditional wine making using natural yeasts for fermentation.

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

**ANNUAL PRODUCTION:** 2,000-3,000 bottles depending on the harvest

**TASTING NOTES:** Dark violet in color. The flavors develop with notes of cherry, blueberry, licorice, violet, and asian spices. The palate is round and tasty.

**FOOD PAIRINGS:** Meat sauces, roasts, marinated game, strong cheeses

**CELLARING POTENTIAL:** 3-10 years, sometimes more for the special years

**SERVING TEMPERATURE:** 16-18 °C; when young, decant in a carafe before drinking