



# MOREY-SAINT-DENIS LES HERBUOTTES

**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:** Situated in Morey-Saint-Denis, this small plot of vines is ideally located between the Premier Cru Clos des Ormes and Chenevery.

**THE VINES:** Planted in 1965, pruned using the Guyot method

**THE SOIL:** An exceptional terroir: complex soil and subsoil, consisting of alluvium deposited over centuries as well as hard limestone.

**HARVEST & VINIFICATION:** The grapes are handpicked, rigorously sorted, and vinified traditionally with indigenous yeasts.

**AGING:** 12 months in oak barrels (33% new oak)

**ANNUAL PRODUCTION:** About 900 bottles

**TASTING NOTES:** The bouquet has notes of blackcurrant, red currant, wild strawberry, and sour cherry. On the palate, there is a beautiful harmony between delicacy and roundness.

**FOOD PAIRINGS:** Cajun chicken with lemon, lamb with coconut milk, goat and sheep cheeses.

**SERVING TEMPERATURE:** 16-18 °C

**CELLARING POTENTIAL:** 4-12 years, sometimes more for the special years.