



MOREY-ST DENIS 1ER CRU LA RIOTTE

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: Morey-Saint-Denis is situated between the appellations of Gevrey-Chambertin and Chambolle-Musigny. The terroir is complex and produces wines of outstanding quality-no less than 4 Grands Crus and 20 Premiers Crus. This Premier Cru La Riotte (which means “little road” in old French) is located just below the village, bordering the Grands Crus.

THE VINES: The Pinot Noir vines were planted before 1940

THE SOIL: Clay and limestone with a white rock subsoil which crops up in places

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

AGING: Matured in oak barrels for 12 months (60-100% in new wood, depending on the vintage)

ANNUAL PRODUCTION: About 1,300 bottles

TASTING NOTES: Beautiful subdued color. The nose is full of red fruit with lots of minerality. The mouth is fresh with notes of currant, raspberry, mint, and Virginia tobacco

FOOD PAIRINGS: Chinese fried noodle dishes, chicken peanut curry

SERVING TEMPERATURE: 16-18 °C

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