



# VOSNE-ROMANÉE MAIZIÈRES BASSES

**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:** Exposed to the east, the plot of Maizières Basses is located within the appellation of Vosne-Romanée in the Côte de Nuits region

**THE SOIL:** Limestone and clayey marl

Grape Varietal: Pinot Noir

**THE VINES:** This wine is produced from a single vineyard aged more than 52 years

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

**AGING:** 12 months in French oak barrels (50% new oak). Bottled by gravity without fining or filtration to preserve the natural qualities of the wine.

**ANNUAL PRODUCTION:** 816 bottles

**TASTING NOTES:** Rich ruby color with a crimson rim. The bouquet has notes of cassis, red cherry, bourbon vanilla, white truffle, limestone and iris. Lively acidity, velvety tannins, and well-balanced minerality on the palate. Refined savors of redcurrant, strawberry, oak, porcini mushroom, crushed rock, and violet linger in the mouth.

**FOOD PAIRINGS:** Poultry, lamb, feathered game, beef, spicy dishes, strong cheeses such as Époisses