

Domaine Pierre Naigeon, Hautes-Côtes de Nuits sans sulfites ajoutés, Vieilles Vignes 2018



Charming, characteristic raspberry tones with hints of spice and a lovely purity of fruit.

Producer Note

Pierre Naigeon is a leading and renowned producer in the Côtes de Nuits. The Naigeon family has been established in Gevrey-Chambertin for over 150 years. They acquired some vines and started to produce wine in 1890. The estate remained reasonably small until 2003 when Pierre purchased more land increasing their holdings to 11.5 hectares. Pierre Naigeon believes passionately in sustainable farming, without the use of herbicides. He believes in non-interventionist winemaking and aims to produce wines full of fragrance, revealing the natural terroir. The average age of his vines is remarkably high, mostly over 50 years, which endows the wines with an extraordinary quality, maturity and concentration.

Vintage

A wet winter and spring built soil water reserves which was important for the forthcoming growing season. A cold snap in February allowed the vines to rest and the sap to descend. Warm weather in April increased the vine's development, which continued throughout the hot, dry growing season. Harvest took place under good conditions producing exceptionally healthy fruit. 2018 is an excellent vintage.

Vineyard

The vineyard is situated in the appellation of the Haute Côtes de Nuits, which is located on the higher slopes of the escarpment. The Guyot trained vines are carefully and sustainably managed throughout the year. Only organic fertilisers are employed; no herbicides or insecticides are used in the vineyards. Ploughing takes place to control weeds and specific attention is paid to controlling yields. Meticulous pruning, shoot and bunch thinning, and a green harvest take place in order to concentrate the flavours in the berries. It is considered optimal for the vines to carry just five to six bunches prior to harvest. The soils are made up of clay and limestone, with large chalky pebbles, which produce elegant wines. The harvest takes place manually using flat bins, with each case containing one layer of grapes to avoid crushing. The vineyard is currently in conversion to organic status.

Winemaking

A thorough selection process took place to ensure only healthy fruit was vinified. Cold maceration took place for six to seven days, followed by natural fermentation with indigenous yeasts from the grapes, lasting 10 to 15 days. Daily remontage, or pumping over, took place during fermentation to oxygenate the must and a light pigeage (punching down of the cap), ensured the desired level of extraction. Ageing took place on the fine lees for 14 months in French oak, of which 10% was new. The wine was vinified in a gravity-fed winery without the use of pumps and was not fined or filtered prior to bottling. Produced without added sulphur.

Tasting Note

Charming, characteristic raspberry aromas are layered with hints of spice, which lead to a smooth palate of sweet Morello cherry and a touch of smokiness. Beautifully structured, with balanced oak and an exquisite finish.

Grape

Pinot Noir 100%



Winemaker:	Pierre Naigeon
Region:	Burgundy
Sub region:	Hautes-Côtes de Nuits
Country:	France
Alcohol:	14%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	N/A
Contains Sulphites:	No
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	4416218A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam