



Domaine Naddef

Gevrey Chambertin 1er Cru Les  
Champeaux

Grape

Pinot Noir

Vinification

It is in a cellar of the XVIIe century that all the wines of the Field are high out of barrels of oak, selected among the best French forests.

The percentage of new barrels varies from one name to another.

Only Marsannay Rosé remains out of tank stainless, until the setting in bottles.



Bourgogne

Domaine Naddef

#### Vineyards size

6 hectares

#### Farming

A very precise work in the vineyards.  
Lutte raisonnée farming, short pruning to control the production, harvest at full maturity, sometimes in several times.

#### History

Philippe started the domaine in 1984 with a very small parcel. He was at the same time working for the Comte de Vogüé. He learned how to bring richness and concentration.  
Then his domaine developed thanks to heritage and also some vines were given to him because of the quality of his work. He also bought some small plots.

#### The top value of the domaine

Wines have a lot of concentration with strong aromas, typical from Gevrey.

##### Red Wines :

The gathered grapes are transported in cases and éraflés to 100 %. the wine making begin with a cold maceration during 8 to 10 days and continues with an alcoholic fermentation of 1à at 15 days, without never exceeding the temperature of 33 °c.

##### White Wines :

The gathered grapes are transported in cases and directly in a hurry after a light pressing.

Musts obtained are selected and cleansed 36 hours afterwards.

Alcoholic fermentation is done at low temperature (maximum 18°c) on fine dregs, out of barrels for names village and tanks stainless thermo controlled for the regional ones.