

MICHEL NADDEF



Gevrey Chambertin

1er Cru Les Champeaux

In the vines

The vineyard is located in a former quarry, terraced and mid-slope. This parcel benefits from a unique location and subsoil in the northern part of Gevrey-Chambertin.

Viticulture

Guyot Poussard pruning and the Royat Cordon training systems, mechanical ploughing, and the use of 100% organic fertilizers.

We use certified organic products and maximise manual work, including bud removal, shoot trimming, leaf removal, and green harvesting.

Soil management is carried out in a reasonable manner, with preventive vineyard practices aimed at reducing sulfur and copper treatments in the parcels. The parcel is currently under organic conversion (AB).

Harvest

Hand-harvested in 20 kg crates, with sorting carried out directly in the vineyard.

In the glass

Rose petal aromas, spiced red fruits, silky tannins, concentrated with a long finish.

Vinification

Selection of juice from the estate's cuvée, followed by specific ageing to produce a highly refined wine, with production limited to 2 barrels per vintage.



 **Area**
0.42 ha

 **Planting year**
1958

 **Average production**
578 bottles

 **Grape variety**
100% Pinot Noir

 **Ageing**
50% matured in oak barrels.

 **Keep**
15–20+ years

 **Best tasting time**
At 8–10 years

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30 Rte des Grands Crus, 21220 Fixin

Instagram: @michel_naddef

www.michel-naddef.com