



DOMAINE CHEVILLON CHEZEAUX

AOP Nuits-Saint-Georges Premier Cru Les Saints-Georges
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Anchored in Nuits-Saint-Georges, the Domaine Chevillon Chezeaux is a true family heritage, cultivating the vine for several generations. Its commitment to preserving the identity of great Burgundian terroirs is reflected in rigorous and environmentally friendly cultural practices. The vines are cultivated in sustainable viticulture, with meticulous soil work favoring optimal maturity of Pinot Noir. Vinification is traditional, with open tank fermentations and prolonged aging in French oak barrels, bringing beautiful aromatic complexity and great depth to the wines. The wines of the domain reveal all the typicity of Nuits-Saint-Georges: beautiful structure, silky tannins, and aromas of black fruits, licorice, and undergrowth. With great aging potential, they are among the great references of Côte de Nuits.

VARIETAL

Pinot Noir 100%

LOCATION

The Les Saints-Georges climat is the most prestigious in the appellation, often regarded as the historical Grand Cru of Nuits-Saint-Georges. Located south of the village, mid-slope, it enjoys an ideal east-facing exposure and sits at an altitude of around 250 metres. The Domaine Chevillon Chezeaux's vines are rooted in the heart of this exceptional site. The environment is protected, bordered by dry-stone walls and natural vegetation, creating a microclimate that favours slow, even ripening. This area combines balance, light and coolness, ideal conditions for crafting wines of great depth and elegance.

Age of vines: 75 years old

TERROIR

The soil in Les Saints-Georges consists of brown limestone mixed with silt, gravel and marl. It is both well-drained and rich enough to support deep vine rooting and mineral uptake. This geological complexity lends the wine power, finesse and an elegant mineral backbone. The depth and diversity of the soil contribute to a rich, structured aromatic palette. The natural conditions of this terroir produce dense, balanced wines built for ageing, fully expressing the nobility of Pinot Noir in the Côte de Nuits.

IN THE VINEYARD

The estate practices responsible, sustainable viticulture. Soils are worked mechanically, without chemical herbicides, and grass cover is managed thoughtfully depending on each plot's needs. Phytosanitary treatments are limited and applied with care according to vintage pressure. Biodiversity is actively preserved through the protection of hedgerows, beneficial insects and living soils. The aim is to allow the terroir to express itself without interference, producing healthy and vibrant fruit while preserving vine vitality for the long term.

HARVEST

Harvesting is done entirely by hand, with careful sorting in the vineyard followed by a second selection at the winery to retain only the finest berries. Grapes are picked at perfect ripeness and placed in small crates to avoid oxidation and crushing. This meticulous process ensures that fermentation begins with pristine fruit, essential to expressing the finesse of the terroir. Each vintage is approached with precision and respect for the fruit, in a truly artisanal spirit.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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WINEMAKING

Vinification is traditional, in open vats, with a variable proportion of whole clusters depending on vintage conditions. Fermentation takes place with indigenous yeasts, supported by gentle punch-downs and light pump-overs.

AGEING

The wine is then aged for 18 months in oak barrels, about 40% of which are new. This extended ageing allows the wine to develop aromatic complexity, refine its structure and integrate its tannins. Bottling is done without systematic filtration to preserve the wine's full character and texture.

SERVING

Serve between 14 and 16°C

AGEING POTENTIAL

Over 15 years

TASTING

The Nuits-Saint-Georges 1er Cru Les Saints-Georges from Domaine Chevillon Chezeaux shows a deep robe with intense ruby highlights. The nose reveals layered aromas of black fruit, morello cherry, sweet spices, violet and a hint of graphite. The palate is dense and precise, with powerful yet beautifully integrated tannins and a mineral tension that drives a long, elegant finish. It's a wine of both intensity and refinement, built for cellaring but already expressive in youth after decanting.

FOOD PAIRINGS

This outstanding Premier Cru from Nuits-Saint-Georges is a perfect match for refined, flavourful cuisine. It pairs beautifully with herb-crusted roast rack of lamb, porcini mushroom risotto with parmesan, or an oven-baked Mont d'Or cheese. Its aromatic depth and tannic structure also make it a great companion for sweet-savory dishes like veal tagine with prunes or caramelised onion tarte Tatin. On the sweeter side, it complements poached pear in spiced red wine or a dark chocolate and cherry dessert. Its richness and finesse allow for a wide range of pairings, from classic French fare to more creative modern cuisine, always maintaining a delicious harmony on the palate.

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