



DOMAINE THEVENOT-LEBRUN

AOP Bourgogne Hautes Côtes de Nuits

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Since the 1960s, Maurice and Anne-Marie Thevenot have transformed this family estate into a reference in the Côte de Nuits. Their sons Jean and Daniel have continued the tradition, and today, Nicolas Thevenot manages the estate. The reds, made from Pinot Noir, are worked with long fermentations and prolonged aging in barrels, favoring elegant, complex, and aging wines. The whites, on the other hand, reveal pure minerality and beautiful tension. The estate's uniqueness: Perfect mastery of barrel aging, guaranteeing wines with silky structure and remarkable aging potential.

VARIETALS

Pinot blanc 60%, Chardonnay 40%

LOCATION

The plots are located in the village of Marey-lès-Fussey. The Pinot Blanc vines are 10 years old, while the Chardonnay, planted about twenty years ago, occupies the steepest part of the slope.

Age of vines: 10 à 20 years old

TERROIR

Clay-limestone soils, typical of the Hautes Côtes region.

IN THE VINEYARD

All plots are within a 2 km radius of the estate and have been family farmed for generations. This close proximity and in-depth knowledge of the terroirs allow for a precise, sustainable approach to viticulture.

HARVEST

Manual harvest.

WINEMAKING

Alcoholic fermentation starts in stainless steel vats at temperatures not exceeding 20°C, preserving the fruit's aromatic character. Midway through fermentation, 20% of the cuvée is transferred to barrels for completion of fermentation and ageing.

AGEING

The remaining 80% is aged in vat. After malolactic fermentation in early summer, the two components are blended to create the final wine.

SERVING

12°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Pinot Blanc, known for its intense aromatic profile, brings floral and expressive fruit notes, while the Chardonnay adds finesse and structure. The limited barrel ageing (20% of the final blend) offers subtle, elegant oak influence without overpowering the wine's natural freshness.

FOOD PAIRINGS

This elegant white wine pairs beautifully with:

Grilled or poached fish

Seafood risottos

Or can be enjoyed on its own as a refined aperitif.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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