



DOMAINE CHEVILLON CHEZEAUX

AOP Bourgogne Hautes Côtes de Nuits
White

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

Chardonnay 100%

LOCATION

The vines for this Bourgogne Hautes Côtes de Nuits Blanc are located on the hills above Nuits-Saint-Georges, west of the appellation, on a plateau overlooking the Côte. Planted between 300 and 400 meters in altitude, they enjoy a cooler climate and open east to south-facing exposure. This higher elevation and natural airflow promote slow, even ripening while preserving the grapes' freshness. The vineyards are surrounded by meadows, woodland and dry-stone walls, creating a preserved natural setting and lending a distinct, vibrant expression to the Chardonnay.

Age of vines: 40 years old

TERROIR

The soils are composed of shallow clay-limestone, with a predominance of marly limestone and gravel. The bedrock is close to the surface, encouraging deep root systems and limiting vine vigour. This well-drained structure imparts marked minerality, tension, and precision to the wines. This cool-climate terroir produces focused, lively and well-balanced white wines that stand out for their freshness, purity and underappreciated ageing potential.

IN THE VINEYARD

The estate works its vines with a strong commitment to sustainable and environmentally conscious viticulture. Soils are mechanically cultivated with no herbicides, and light ploughing encourages microbial life. Natural cover crops are managed to prevent erosion and regulate vigour. Treatments are applied only when necessary and with care, reflecting a reasoned and respectful approach. The goal is to harvest healthy, balanced grapes that express their origin. The vineyard work follows the rhythm of nature and respects each parcel, regardless of appellation level.

HARVEST

Harvesting is done entirely by hand at full maturity, with careful sorting in the vineyard. Grapes are brought in small boxes to maintain freshness, then gently whole-bunch pressed. This careful handling ensures clean, expressive musts. The juice is lightly settled at cold temperature to preserve full aromatic potential. Precision from harvest onward is essential in crafting a white wine that is clean, vibrant and true to its terroir.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks to retain freshness. Indigenous yeasts are used, and fermentation proceeds slowly at cool temperatures.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



DOMAINE CHEVILLON CHEZEAUX

AOP Bourgogne Hautes Côtes de Nuits
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AGEING

The wine is then aged on fine lees for 10 to 12 months in tank and seasoned oak barrels, with no new oak, to preserve fruit clarity and texture. No systematic stirring of the lees is performed, in order to maintain the wine's natural tension. Bottling follows a light filtration to ensure purity and balance.

SERVING

Serve between 10 and 12°C

AGEING POTENTIAL

5 to 10 years

TASTING

Bourgogne Hautes Côtes de Nuits Blanc displays a pale gold hue with green highlights. The nose offers aromas of white flowers, citrus, crisp pear and flinty minerality. The palate is taut and lively, with precise acidity and a saline finish that brings length and freshness. A fine mineral backbone carries the wine, lending both brightness and balance. It is approachable young for its energy but gains roundness and depth with a few years of ageing. This wine captures the essence of the Hautes Côtes: elevation, finesse and freshness.

FOOD PAIRINGS

This wine pairs wonderfully with seasonal and fresh cuisine such as lemon and green asparagus risotto, zucchini and goat cheese tart, or a young pressed cheese like Cantal. It also shines with Mediterranean-inspired vegetarian dishes like quinoa-stuffed peppers with fresh herbs. On the sweet side, it is delightful with a lemon meringue tart or a summer fruit salad with basil. Its vibrancy and precision make it an ideal partner for both savoury and sweet recipes with delicate flavours.

PRODUCTION VOLUME

52000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.