



DOMAINE CHEVILLON CHEZEAUX

AOP Nuits-Saint-Georges Premier Cru Aux Champs Perdrix
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 Aux Champs Perdrix climat lies at the northernmost edge of the Nuits-Saint-Georges appellation, bordering Vosne-Romanée, on a high, well-ventilated slope. The domaine's vines are planted at the top of the hillside, around 300 metres in altitude, facing east to northeast, allowing for slow and steady ripening. This elevated position gives the wine a more lifted, elegant and linear profile, standing in contrast to the fuller-bodied expressions from the southern part of the appellation. Thanks to the cool temperatures and constant air flow, this site produces a refined and distinctive Nuits-Saint-Georges with real finesse.

Age of vines: 55 years old

TERROIR

The soil in Aux Champs Perdrix consists of white marls and hard limestone, often exposed at the surface, with very shallow depth. This cold, stony soil forces the vines to root deeply, reducing vigour and concentrating the fruit. The grapes tend to be small and naturally high in acidity. The resulting wine is straight and focused, with fine tannins, floral aromatics and a strong mineral backbone. This terroir produces a more linear and elegant style of Nuits-Saint-Georges, with outstanding ageing potential and purity of expression.

IN THE VINEYARD

The vineyard is farmed sustainably with a focus on preserving natural balance. No herbicides are used, the soil is cultivated mechanically, and natural grass cover is partially maintained to promote biodiversity. Treatments are minimal and applied only when necessary. Given the altitude and exposure, this plot requires careful monitoring and precise vineyard management. Each intervention is designed to protect the soil, the plant, and the clarity of terroir expression, from vine to bottle.

HARVEST

Harvesting is done entirely by hand at optimal ripeness, with strict sorting in the vineyard and again at the winery. Grapes are transported in small crates to prevent crushing, then fully or partially destemmed depending on the vintage. Gravity-fed vatting ensures gentle handling and avoids harsh extraction. This careful approach ensures healthy, clean fruit and provides the best foundation for expressing the full potential of this Premier Cru.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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WINEMAKING

Vinification takes place in open vats using indigenous yeasts, with 15 to 18 days of maceration. Gentle punch-downs and pump-overs are used to extract colour, fruit and structure without overdoing it.

AGEING

Ageing lasts 16 to 18 months in oak barrels, about 25% of which are new, allowing the wine to gain depth and refinement without masking its natural freshness. Bottling is done without systematic filtration, preserving texture, energy and purity.

SERVING

Serve between 14 and 16°C

AGEING POTENTIAL

10 to 15 years

TASTING

Nuits-Saint-Georges 1er Cru Aux Champs Perdrix reveals a deep ruby colour with purple highlights. The nose is delicate and complex, with aromas of fresh red berries, violet, bramble and a hint of graphite. The palate is linear, vibrant and finely textured, with silky tannins and a long, saline finish. This wine is more aerial than robust, with refined structure and ageing potential. It develops beautifully in the cellar but can also be enjoyed young after proper aeration for a more expressive profile.

FOOD PAIRINGS

This wine pairs wonderfully with roast guinea fowl with grapes, veal fillet with chanterelle mushrooms or a vegetarian plate of grilled vegetables with creamy polenta. It also matches perfectly with a soft-ripened cheese such as Chaource. On the sweet side, it complements blueberry tart or black cherry clafoutis. With its finesse, freshness and delicate tannic structure, it is a perfect companion for white meats, flavourful vegetarian dishes and fruit-based desserts.

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