



DOMAINE THEVENOT-LEBRUN

AOP Bourgogne Hautes Côtes de Nuits

Red
DVP

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.

VARIETAL

Pinot Noir 100%

LOCATION

The Hautes-Côtes de Nuits parcels are located in Marey-lès-Fussey and Villers-la-Faye, on southern-facing slopes approximately 10km north of Beaune, at the heart of the Hautes Côtes de Nuits.

Age of vines: 15 à 20 years old

TERROIR

South-facing clay-limestone soils, typical of this high-altitude Burgundian terroir. The vines, aged 15 to 20 years, thrive in these well-drained conditions.

IN THE VINEYARD

All vineyard plots lie within a 2km radius of the domaine and are managed by generations of the same family. This proximity and place-based knowledge enable a precise, sustainable approach to viticulture.

HARVEST

Manual harvest, with 100% destemming.

WINEMAKING

The wine undergoes alcoholic fermentation in stainless steel vats, with a maceration period of 8 to 10 days depending on the vintage. Punch-downs and pump-overs are carried out during this phase, with frequency adapted to the fermentation stage.

AGEING

60% of the cuvée is aged in barrels for 12 months, with older oak barrels (3 to 5 wines) for gentle maturation. The remainder is aged in tank to preserve freshness and clarity.

SERVING

12-14°C

AGEING POTENTIAL

3 to 5 years

TASTING

The nose is expressive, revealing aromas of red berries, from redcurrant to blackcurrant. On the palate, the wine offers fresh tannins in its youth, which soften after 3-4 years, revealing a long, elegant finish. Over time, the flavor profile becomes more complex, with underbrush and forest-floor notes typical of Pinot Noir.

FOOD PAIRINGS

Pairs beautifully with:

Duck breast with blackcurrant sauce

Pork tenderloin with redcurrants

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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