

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE CHEVILLON CHEZEAUX

AOP Côteaux Bourguignons
Red

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

Gamay 100%

LOCATION

The parcels selected for the Côteaux Bourguignons Rouge cuvée from Domaine Chevillon-Chezeaux are located in and around Nuits-Saint-Georges, in the Côte de Nuits. While the appellation allows blending from different parts of Burgundy, the domaine focuses here on its local vineyards to produce a wine rooted in its home terroir. The vines grow at moderate altitudes, on well-exposed slopes that benefit from steady sunshine and good diurnal temperature variations, ideal for ripening Pinot Noir.

Age of vines: 60 years old

TERROIR

The soils are mainly clay-limestone, with subtle variations depending on the plots. These typical Côte de Nuits soils provide both freshness and depth to the wine. Well-drained and mineral-rich, they encourage deep rooting and contribute to the aromatic finesse of the Pinot Noir. This geological base offers the right balance between fruit richness and natural tension, giving the wine its vibrancy and freshness.

IN THE VINEYARD

The domaine follows sustainable practices and is certified High Environmental Value (HVE) level 3. Soils are worked mechanically, without chemical herbicides, and plant protection treatments are applied only when necessary. Biodiversity is encouraged with hedgerows, cover crops, and a natural balance within the plots. Manual vineyard work ensures close observation of the vines and allows timely, thoughtful intervention throughout the growing season.

HARVEST

Harvesting is done by hand with careful selection in the vineyard. Grapes are picked at optimal ripeness and quickly brought to the winery to preserve their freshness. A second sorting takes place before vatting, ensuring only healthy, ripe berries are used. This attention to detail at harvest is key to producing a pure, balanced fruit base for an approachable and enjoyable wine like Côteaux Bourguignons Rouge.

WINEMAKING

Vinification is traditional, with fermentation in open vats using only native yeasts. Maceration lasts 15 to 18 days, with gentle pump-overs and punch-downs to extract color, aroma and tannins delicately.

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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AGEING

After pressing, the wine is aged for 10 to 12 months in vats and older oak barrels. The goal is to preserve freshness and fruit expression, while lending a soft tannic structure and harmonious texture to the wine.

SERVING

Serve between 14 et 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

On the palate, this Côteaux Bourguignons rouge displays a light ruby color and a bright, fruit-forward nose of strawberry, cherry and redcurrant, accented by floral and subtle peppery notes. The mouthfeel is smooth, juicy, and vibrant, with discreet tannins and a crisp, easy-drinking style. It's a cheerful, fruit-driven Pinot Noir ideal for early enjoyment, best served slightly chilled to highlight its freshness.

FOOD PAIRINGS

This wine is a perfect match for simple, flavorful dishes. Try it with a seasonal vegetable quiche, roast chicken with herbs, or a board of fine charcuterie. On the sweet side, it pairs surprisingly well with a red fruit tart, dark chocolate and cherry cake, or fresh raspberries with fromage blanc. Its juicy fruit and natural lift make it a versatile choice for both savory and sweet pairings, especially for relaxed, convivial meals.

PRODUCTION VOLUME

52000

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