



DOMAINE CHEVILLON CHEZEAUX

AOP Nuits-Saint-Georges Premier Cru Les Crots
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

Located on the upper slopes of the appellation, the parcels of Premier Cru "Les Crots" overlook the village of Nuits-Saint-Georges, on the edge of a small valley. This mid-slope position, facing southeast, benefits from ideal sunlight exposure and cool breezes from the hills above. Planted between 280 and 300 metres of altitude, the vines thrive in a serene, natural environment, away from the bustle of the lower slopes.

Age of vines: 70 years old

TERROIR

The terroir of Les Crots is characterized by shallow soils composed of limestone marl, gravel and some clay. This well-draining substrate encourages deep rooting and naturally limits vine vigor, enhancing grape concentration. The elevation brings tension and freshness, while the southeast exposure ensures full ripeness without overripening. The resulting wines are refined, with a remarkable balance between power and finesse.

IN THE VINEYARD

The estate follows sustainable viticultural practices, with great respect for soil life and biodiversity. Herbicides and insecticides are avoided, soil is carefully tended, and treatments are tailored to the conditions of each vintage. This thoughtful and environmentally-conscious approach aims to preserve the identity of the terroir and maintain healthy vines for future generations.

HARVEST

Harvesting is done by hand, with meticulous sorting both in the vineyard and at the cellar. Grapes are transported in small crates to preserve their integrity. This artisanal process ensures the quality of the fruit, which is essential to crafting precise, authentic terroir-driven wines. Every step is designed to reveal the true personality of the Les Crots climat.

WINEMAKING

In the cellar, fermentation takes place in open vats, with a varying proportion of whole clusters depending on the vintage. Indigenous yeasts are used, and gentle punch-downs and pump-overs are employed.

AGEING

The wine is then aged for 18 months in oak barrels, about 30% of which are new. This extended ageing allows the wine to gain structure and complexity without overshadowing its origin. Bottling is done without systematic filtration.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serve between 14 and 16°C

AGEING POTENTIAL

Over 15 years

TASTING

This Nuits-Saint-Georges 1er Cru Les Crots shows a deep garnet hue. The nose reveals ripe black fruits, morello cherry, and violet aromas, enhanced by subtle oak and sweet spice notes. The palate is full-bodied, structured, with elegant tannins and vibrant freshness. The wine offers a beautiful harmony between generosity and tension, with excellent ageing potential.

FOOD PAIRINGS

This characterful wine pairs beautifully with veal fillet roasted with morels, duck breast with black cherry sauce, or a mature Brie de Meaux. For more adventurous pairings, try it with a roasted fig tart or a dark chocolate and raspberry fondant. Its aromatic complexity and refined tannins allow it to shine with both savoury and sweet dishes.

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