



**DVP** | DOMAINES  
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PROPRIÉTÉ

# DOMAINE CHEVILLON CHEZEAUX

AOP Nuits-Saint-Georges Premier Cru Les Porrets-Saint-Georges  
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

Pinot Noir 100%

## LOCATION

The Les Porrets-Saint-Georges climat lies in the southern part of the appellation, just below the renowned Les Saint-Georges. Positioned on the lower slope with an east-southeast exposure, it enjoys optimal sunlight and cool nights, allowing for slow and complete grape ripening. The estate's vines occupy well-established plots at around 240 to 260 metres altitude, in a sector known for producing deep and structured wines. The setting is peaceful and preserved, surrounded by dry-stone walls, hedges, and living soils.

Age of vines: 50 years old

## TERROIR

The soils here are classic for southern Nuits: brown, limestone-rich, relatively deep, with a good proportion of clay and gravel. This combination ensures both drainage and moisture retention, supporting the vine during dry periods. The limestone subsoils allow deep root penetration, contributing to the wine's mineral expression. The terroir produces structured wines with a well-defined tannic frame, capable of ageing beautifully while retaining finesse and balance.

## IN THE VINEYARD

The estate practices sustainable viticulture with meticulous soil management, controlled cover cropping and minimal treatments according to vintage conditions. No herbicides are used and biodiversity is actively encouraged through natural hedges and beneficial fauna. Each plot is farmed with respect for the plant, the soil and the local climate. This approach seeks to preserve the vineyard's natural balance and allow the terroir's true expression to shine through.

## HARVEST

Harvesting is done by hand at full maturity, with strict sorting both in the vineyard and on a sorting table upon arrival at the cellar. Grapes are collected in small crates to avoid crushing. This careful handling preserves the integrity of the fruit and ensures healthy, high-quality berries enter the winery, a key element in crafting pure, precise wines. It's a decisive moment in the vintage, carried out with care by experienced hands.

## WINEMAKING

Vinification is traditional in open vats, with full or partial destemming depending on the vintage profile. Indigenous yeast fermentation is accompanied by gentle punch-downs and pump-overs.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## AGEING

Ageing lasts for 18 months in oak barrels, with approximately one-third new oak. This extended maturation helps soften the tannins and build aromatic complexity without masking the wine's origin. Bottling is done without systematic filtration to preserve authenticity.

## SERVING

Serve between 14 and 16°C

## AGEING POTENTIAL

Over 15 years

## TASTING

The Nuits-Saint-Georges 1er Cru Les Porrets-Saint-Georges shows a deep robe with purple hues. The nose opens with intense aromas of blackcurrant, black cherry and liquorice, enhanced by hints of forest floor and sweet spice. The palate is full-bodied and structured, with firm yet ripe tannins and a long, balanced finish. It combines power and precision, offering a fleshy yet defined profile with excellent ageing potential.

## FOOD PAIRINGS

This characterful wine pairs beautifully with grilled ribeye steak with herbs, roasted pigeon with porcini mushrooms or a mature truffled Brie. It also shines with sweet-savory pairings like duck breast with figs or a dark chocolate fondant with candied cherries. Its tannic structure and aromatic depth make it a perfect match for both generous main courses and bold desserts, offering original and harmonious combinations.

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