



DOMAINE CHEVILLON CHEZEAUX

AOP Vosne-Romanée
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 La Croix Blanche parcel is located at the southern edge of the Vosne-Romanée appellation, bordering Nuits-Saint-Georges, in a well-exposed area known for producing wines that balance finesse and structure. Planted mid-slope at around 250 meters altitude, the vines benefit from an east-facing orientation, catching the morning sun and ensuring slow, even ripening. The climate here is temperate, with good airflow that helps preserve the grapes' health until harvest. Positioned between the lower and upper slopes, the vineyard offers natural balance to the wines, combining roundness and freshness in perfect harmony.

Age of vines: 60 years old

TERROIR

The soils in La Croix Blanche are composed of fine brown silts over limestone marl, with moderate depth and excellent drainage. The active limestone content promotes mineral tension and contributes to the finesse and precision of the wine. The vines root deeply, ensuring steady nourishment throughout the season. This terroir yields subtle aromas, fine texture and graceful ageing potential. It perfectly embodies the Vosne-Romanée style, where delicacy and intensity coexist in elegant balance.

IN THE VINEYARD

The domaine farms this plot with the same level of care as its top crus, using sustainable methods, with no herbicides or chemical fertilizers. Soils are cultivated mechanically, treatments are limited and adapted to the vintage, and biodiversity is encouraged through partial natural grassing. Yields are deliberately kept low to concentrate the fruit. Each vineyard decision is made with respect for the vine, the soil and the life it sustains, aiming to express the terroir as purely and naturally as possible.

HARVEST

Harvesting is done by hand, using small crates to protect the fruit. Bunches are meticulously sorted in the vineyard and again at the winery. Most grapes are destemmed to preserve purity and ensure silky tannins, with gentle gravity-fed transfer to fermenters. The grapes are handled with utmost care to avoid harsh extraction. This precision at harvest and vinification ensures the final wine reflects the elegance of the Pinot Noir grape and the character of the terroir with clarity.

WINEMAKING

Fermentation is carried out in open vats using native yeasts. Gentle punch-downs and light pump-overs are used to ensure a delicate extraction.

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

The wine is aged for 16 to 18 months in oak barrels, about 30% of which are new, to enhance texture and structure without overpowering the fruit. A short settling in tank follows before bottling, with minimal filtration to preserve terroir expression. The élevage contributes to complexity, silkiness and a refined mouthfeel, hallmarks of Vosne-Romanée.

SERVING

Serve between 14 and 16°C

AGEING POTENTIAL

10 to 15 years

TASTING

Vosne-Romanée La Croix Blanche reveals a brilliant ruby hue with garnet reflections. The nose is delicate yet expressive, with aromas of black cherry, violet, nutmeg and fine oak. The palate is silky and refined, with supple tannins and a graceful mineral line stretching into a long, spicy finish. The wine combines charm and depth, with great ageing potential and elegant drinkability in its youth. It embodies the classic Vosne style—pure, precise and irresistibly seductive.

FOOD PAIRINGS

This wine pairs beautifully with refined and savoury dishes such as beef Wellington, duck breast with sour cherries or roast game bird with warm spices. It also enhances reimagined classics like Pinot Noir-braised veal cheek or poultry supreme with morel mushrooms. On the cheese side, it is a natural match for characterful washed-rind cheeses such as aged Langres or slightly ripened Époisses. For a sweet note, try it with poached pear in spiced wine or a dark chocolate and cherry ganache dessert. With its silky texture and aromatic complexity, this wine is an ideal companion to noble cuts of meat and delicately sauced dishes. It reveals its full depth at the table, where its balance and finesse harmonize with rich flavours and layered textures.

PRODUCTION VOLUME

52000

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