



# DOMAINE CHEVILLON CHEZEAUX

AOP Nuits-Saint-Georges Premier Cru Aux Busselots  
White

**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

Chardonnay 100%

## LOCATION

The Aux Busselots parcel lies in the northern part of the Nuits-Saint-Georges appellation, on the border with Vosne-Romanée, on an east-facing slope. Though officially a Premier Cru for red wines, this rare site is also planted with Chardonnay by Domaine Chevillon Chezeaux, in a small, confidential plot. Situated mid-slope at 240 to 260 metres altitude, the vineyard benefits from good airflow and regular morning sunlight. The moderate microclimate allows the grapes to ripen slowly while retaining their natural tension. This unusual setting for white wine in Nuits gives birth to a Chardonnay of remarkable personality, blending Vosne finesse with Nuits structure. Age of vines: 30 years old

## TERROIR

The soil in Aux Busselots is composed of brown marl, fine limestone and a touch of clay, layered over a well-drained stony subsoil. This combination supports both aromatic ripeness and vibrant acidity. The shallow topsoil naturally limits vigour, concentrating the grapes. The mineral-rich ground contributes to a taut texture, vibrant energy and a long, elegant finish. This distinctive terroir, paired with careful ageing, gives rise to a white wine of precision and depth.

## IN THE VINEYARD

The domaine applies the same meticulous viticultural principles to this parcel as to its top reds. No herbicides are used, the soils are mechanically worked, and natural grass cover is maintained in part to support microbial life. Treatments are minimal and adapted to each vintage. Every intervention respects the vine's rhythm and aims for slow, even ripening. This level of attention is especially important for such a small Premier Cru Chardonnay plot, ensuring balance in the soil and aromatic clarity in the grapes.

## HARVEST

Harvesting is done by hand with careful sorting directly in the vineyard. Grapes are picked early in the morning to preserve freshness and are gently whole-bunch pressed.

## WINEMAKING

After light cold settling, fermentation begins in oak barrels using indigenous yeasts.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## AGEING

The wine is aged for 12 months on fine lees, without excessive stirring, in seasoned barrels to maintain fruit purity. This tailored élevage reveals the full character of this rare white Premier Cru climat.

## SERVING

Serve between 14 and 16°C

## AGEING POTENTIAL

10 to 15 years

## TASTING

Nuits-Saint-Georges 1er Cru Aux Busselots Blanc displays a pale gold colour with silvery highlights. The nose opens with aromas of white flowers, citrus zest, fresh hazelnut and wet stone. On the palate, it is linear and tense, with fine texture, lovely salinity and a persistent, mineral finish. This wine stands out for its precision, its balance between energy and roundness, and its focused minerality. A rare, vibrant and elegant white to enjoy after two to three years of cellaring or now with a touch of aeration.

## FOOD PAIRINGS

This gastronomic white wine pairs wonderfully with herb-roasted chicken and light cream sauce, pan-fried trout or a pressed cheese such as Beaufort. It also shines alongside elegant vegetarian dishes like fennel and preserved lemon risotto. On the sweet side, it's excellent with a thin pear and almond tart. With its tension, complexity and freshness, it's a white wine made for refined pairings, just as at home with bold savoury courses as with delicate desserts.

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