



# DOMAINE THEVENOT-LEBRUN

AOP Bourgogne Hautes Côtes de Nuits

Red  
**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Since the 1960s, Maurice and Anne-Marie Thevenot have transformed this family estate into a reference in the Côte de Nuits. Their sons Jean and Daniel have continued the tradition, and today, Nicolas Thevenot manages the estate. The reds, made from Pinot Noir, are worked with long fermentations and prolonged aging in barrels, favoring elegant, complex, and aging wines. The whites, on the other hand, reveal pure minerality and beautiful tension. The estate's uniqueness: Perfect mastery of barrel aging, guaranteeing wines with silky structure and remarkable aging potential.

## VARIETAL

Pinot Noir 100%

## LOCATION

Clos du Vignon is a 7-hectare parcel located in the commune of Marey-lès-Fussey, near the former abbey of Lieu Dieu. This Hautes-Côtes de Nuits terroir features steep slopes, with some rows planted in terraces, and enjoys a south to southeast exposure. The subsoil is clay-limestone, and the shallow, stony topsoil forces vine roots to dig deep for water. The 5 hectares of Pinot Noir were planted in 1965, with half the surface replanted in 2001.

Age of vines: 23 à 60 years old

## TERROIR

Clay-limestone soils.

## IN THE VINEYARD

All vineyard parcels are located within a 2 km radius of the estate and have been cultivated over several generations. This proximity and intimate knowledge of the terroir allow for highly precise sustainable farming.

## HARVEST

Manual harvesting.

## WINEMAKING

Traditional vinification with pumping over and punch-downs. The maceration period lasts between 10 and 14 days, to gently extract tannins and flavor.

## AGEING

Aged for approximately one year in oak barrels, primarily using barrels of one to two wines for subtle integration.

## SERVING

12-14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

The nose bursts with blackcurrant and small red fruit aromas, which will evolve with age into more complex forest floor notes. On the palate, the wine is marked by its roundness and finesse, always expressing its terroir with clarity and precision. A wine that balances charm and authenticity.

## FOOD PAIRINGS

In its youth, this wine pairs beautifully with venison fillet in sour cherry sauce. After a few years of ageing, it becomes a refined companion to a platter of matured cheeses.

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

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