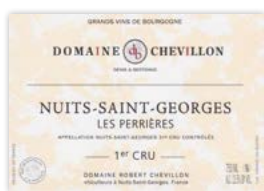


DOMAINE ROBERT CHEVILLON / Burgundy



Owner / Winemaker

Bertrand and Denis Chevillon

Appellation

Nuits-Saint-Georges

Presentation

Domaine Robert Chevillon is a benchmark estate in Nuits-Saint-Georges, farming around 13 hectares of vineyards, including eight Premier Cru sites. The domaine is especially renowned for its range of terroirs and the depth of its old vine parcels, with some of its most prestigious sites in Les Cailles, Les Vaucrains and Les Saint-Georges including plantings dating back to the 1920s, alongside younger vines elsewhere in the appellation.

The stylistic diversity across the Premier Crus is closely tied to soil and vineyard position. Les Chaignots and Les Busselots, situated towards the northern side of the village, tend to produce a more supple, earlier-drinking expression of Nuits-Saint-Georges. By contrast, the south-facing “golden triangle” of Les Cailles, Les Vaucrains and Les Saint-Georges, with its deeper clay and limestone soils and very old vines, yields wines of greater structure, concentration and ageing potential.

The village Nuits-Saint-Georges wines are typically sourced from younger vines and declassified Premier Cru fruit across the estate. The Chevillon family has been established in the village since the early 20th century, and the domaine has been passed down through generations. Following Robert Chevillon’s retirement in 2003, his sons Denis and Bertrand have run the estate, continuing a meticulous, terroir-driven approach in both vineyard and cellar.

Wines produced

BOURGOGNE PASSETOUTGRAIN (RED)
BOURGOGNE ROUGE (RED)
NUITS ST GEORGES VIEILLES VIGNES (RED)
NUITS ST GEORGES 1ER CRU LES BOUSSELOTS (RED)
NUITS ST GEORGES 1ER CRU LES CHAIGNOTS (RED)
NUITS ST GEORGES 1ER CRU RONCIERES (RED)
NUITS ST GEORGES 1ER CRU LES PERRIERES (RED)
NUITS ST GEORGES 1ER CRU LES PRULIERS (RED)
NUITS ST GEORGES 1ER CRU LES CAILLES (RED)
NUITS ST GEORGES 1ER CRU LES VAUCRAINS (RED)
NUITS ST GEORGES 1ER CRU LES SAINT GEORGES (RED)
NUITS ST GEORGES VIEILLES VIGNES (RED)

Grape varieties planted

Pinot noir

Size of vineyard

A total of just under 13 hectares.

Bourgogne Rouge (0.8 ha)
Nuits-Saint-Georges (3.3 ha)
Nuits-Saint-Georges 1er Cru, Les Chaignots (1.5 ha)
Nuits-Saint-Georges 1er Cru, Les Pruliers (0.6 ha)
Nuits-Saint-Georges 1er Cru, Les Roncières (1.1 ha)
Nuits-Saint-Georges 1er Cru, Les Perrières (0.5 ha)
Nuits-Saint-Georges 1er Cru, Les Busselots (0.6 ha)
Nuits-Saint-Georges 1er Cru, Les Cailles (1.2 ha)
Nuits-Saint-Georges 1er Cru, Les Vaucrains (1.6 ha)
Nuits-Saint-Georges 1er Cru, Les Saint-Georges (0.6 ha)

Average age of the vines

Most are 25 to 40 years old. However, the plantings in Les Cailles, Vaucrains and Les Saint-Georges date from the 1920s, and one quarter of the Vaucrains vines are even older - over 100 years in age.

Location

The Chevillon domaine operates out of the backstreets of Nuits-Saint-Georges, with a fine range of vineyard holdings on both sides of the village. To the north, towards Vosne-Romanée, one finds Les Chaignots and Les Boussetots. To the south, the thin strip of 1er Crus at around 250m altitude runs from Les Pruliers, through Roncières and Perrières (a little higher) to the 'golden triangle' of Cailles, Vaucrains and Les Saint-Georges. This is regarded as the best land in the appellation, perhaps worthy of Grand Cru status.

Soils

To the north, the limestone bedrock is covered in pebbles, limestone debris and clay. To the south, the limestone is harder; Pruliers and Roncières have a thin topsoil, stony and low in clay; Cailles and Les Saint-Georges have a deeper limestone and clay soil, Vaucrains is marked by a darker ironstone content.

Viticulture & Winemaking

Viticulture is precise and low intervention. The team uses Guyot pruning and keeps yields under control through practices such as green harvesting when necessary. Harvesting and sorting are carried out entirely by hand, ensuring only healthy, fully ripe grapes enter the winery.

In the cellar, grapes are fully destemmed and undergo a cold pre-fermentation maceration of around 5 to 6 days at approximately 10°C. Fermentation then begins naturally using indigenous yeasts and lasts around 2 to 3 weeks, with careful extraction through daily pigeage and pumping over.

The wines are aged for 15 to 18 months in French oak barrels, with around 30% new oak and 70% one-use barrels. Before bottling, the wines are assembled in tank for several weeks, then bottled by gravity to minimise handling and preserve purity and balance.