



KERMIT LYNCH WINE MERCHANT

## DOMAINE ROBERT CHEVILLON

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Nuits-Saint-Georges

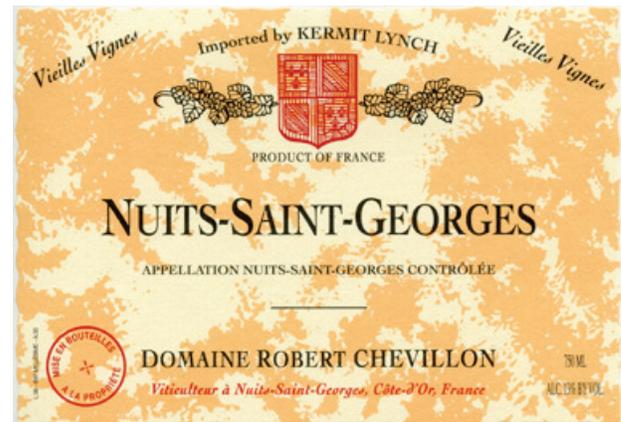
Producer: Bertrand and Denis Chevillon

Founded: Late 19<sup>th</sup> Century

Annual Production: 1,700 cases

Farming: Lutte Raisonnée

Website: <http://www.domainerobertchevillon.fr>



The stunning collection of *premier cru* and old-vine vineyards held by the two Chevillon brothers would make any Pinot Noir grower jealous. Their innate ability to carefully tend the vines and master the difficult Burgundian conditions provides ripe, healthy clusters of grapes year after year. Taste through the barrels of Chevillon post-harvest and it doesn't matter what happened the year before, almost as if by miracle, the wines show class and character and each *terroir* has its distinct idiosyncrasies. It is *le vrai Pinot* chez Chevillon.

Brothers Bertrand and Denis Chevillon are the fifth generation managers of this property in Nuits-Saint-Georges, which means they work the vines and make the wines. Their father Robert, for whom the domaine is named, is still active as well. Both brothers bring passion, experience, a tireless work ethic, and intensity to their work at the domaine. Tasting through their palate of Nuits-Saint-Georges is a venerable tour of the appellation. Their Passetoutgrain, a blend of Pinot and Gamay, is a worthy introduction and their rare (two barrels made) Nuits-Saint-Georges *Blanc* made from the “Pinot Gouges” is an exotic treasure that ages just as long as the domaine’s fabled reds. And their Bourgogne Aligoté, Bourgogne Chardonnay and Bourgogne *Rouge* are grown and vinified with the same care as their *premier crus*. It shows.

The track record of the Chevillon wines in the cellar is one of the most remarkable aspects of this storied domaine. We regularly have the good fortune to taste back through the past three decades of vintages of all the various *premier crus* and the wines always more than convincing—they are amongst Burgundy’s very best. In fact, I have often been more disappointed with *grand cru* bottlings than I am with the top-tier Chevillon *premier crus*. Indeed, Nuits-Saint-Georges does not officially have any *grand cru* vineyards, but we are convinced that *Cailles*, *Vaucrains* and *Les Saint-Georges* are firmly *grand cru* quality. This decision is currently in the hands of the appellation authorities but it is almost better if the status quo doesn’t change—that way we are assured to get *grand cru* quality at a *premier cru* price!

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Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293



DOMAINE ROBERT CHEVILLON (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Aligoté	Aligoté	50 years	Clay, Limestone	.16 ha
Bourgogne <i>Blanc</i>	Chardonnay	15 years	Clay, Limestone	.17 ha
Nuits-Saint-Georges <i>Blanc</i>	100% Pinot Blanc	50 years	Clay, Limestone	.18 ha
Bourgogne Passetoutgrain	1/3 Pinot Noir, 2/3 Gamay	45 years	Clay, Limestone	.65 ha
Bourgogne <i>Rouge</i>	Pinot Noir	20 years	Clay, Limestone	.8 ha
Nuits-Saint-Georges “Vieilles Vignes”	Pinot Noir	50 years	Clay, Limestone	3.3 ha
Nuits-Saint-Georges 1er Cru <i>Les Bousselots</i>	Pinot Noir	46 years	Gravel, Limestone, Clay, Silt	.65 ha
Nuits-Saint-Georges 1er Cru <i>Les Cailles</i>	Pinot Noir	77 years	Clay, Silt, Limestone	1.2 ha
Nuits-Saint-Georges 1er Cru <i>Les Chaignots</i>	Pinot Noir	60 years	Clay, Limestone, Oolite, Silt	1.55 ha
Nuits-Saint-Georges 1er Cru <i>Les Perrières</i>	Pinot Noir	50 years	Limestone, Oolite	.6 ha
Nuits-Saint-Georges 1er Cru <i>Les Pruliers</i>	Pinot Noir	55 years	Limestone on silt, Gravel	.6 ha
Nuits-Saint-Georges 1er Cru <i>Les Roncières</i>	Pinot Noir	52 years	Limestone, Oolite, Gravel	1 ha
Nuits-Saint-Georges 1er Cru <i>Les Saint-Georges</i>	Pinot Noir	75 years	Limestone, Oolite, Clay, Silt	.6 ha
Nuits-Saint-Georges 1er Cru <i>Les Vaucrains</i>	Pinot Noir	77 years	Clay, Limestone	1.6 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Aligoté and Pinot Blanc are co-planted among the Pinot Noir vines
- Soils are regularly plowed
- Vines are only treated when necessary
- Vines naturally achieve low yields
- Grapes fully de-stemmed
- Primary fermentation in stainless steel *cuvées*, and then wines are racked into barrels
- Long, slow fermentations
- All wines age in barrel. The Passetoutgrain, Bourgogne, and Nuits-St-Georges “Vieilles Vignes” in 20% new oak. All others are aged in approximately 30% new oak depending on the vintage
- Passetoutgrain, Bourgogne, and Nuits-St-Georges “Vieilles Vignes” bottled after approximately 16 months of aging; all other reds after about 20 months.



## DOMAINE ROBERT CHEVILLON (continued)

### **Bourgogne Passetoutgrain:**

- The Passetoutgrain grapes are sourced from three *lieux-dits* near the village of Nuits-Saint-Georges: *Champs d'Argent*, *Croix Blanche*, *Petit Chaliot*

### **Nuits-Saint-Georges 1er Cru *Les Chaignots* :**

- *Les Chaignots* originates from old French, meaning “the place where the oaks grow”
- Eastern sun-exposure
- 260-280 meters in altitude, with a grade ranging from 8-20%

### **Nuits-Saint-Georges 1er Cru *Les Bouscelots* :**

- Originally, *Les Bouscelots* was an uneven parcel, a “*terrain bosselé*”, meaning “bumpy terrain”
- South-eastern sun exposure
- 255-280 meters in altitude, with a grade ranging from 10-15%

### **Nuits-Saint-Georges 1er Cru *Les Roncières* :**

- Before the land was cultivated with vines, it was full of brambles or *ronces*.
- East by southeast sun exposure
- 250-300 meters in altitude, with a steep grade of 20%

### **Nuits-Saint-Georges 1er Cru *Les Perrières* :**

- Name originates from one of the original uses of the land, a place where stones could be found, a kind of quarry
- East by southeast sun exposure
- 260-275 meters in altitude, with a grade of 15%

### **Nuits-Saint-Georges 1er Cru *Les Pruliers* :**

- Name comes from the first plantings on this land before its vines, wild plum trees, *pruliers*
- Eastern sun exposure
- 250-270 meters in altitude, with a variable grade between 8-12%

### **Nuits-Saint-Georges 1er Cru *Les Cailles* :**

- *Les Cailles* is derived from the word *cailloux*, or pebbles, not the common assumption that it is derived from the modern meaning, “quails”
- Eastern sun exposure
- 250-260 meters in altitude, with a grade between 7-8%

### **Nuits-Saint-Georges 1er Cru *Les Vaucrains* :**

- Name expresses “infertile land”
- East by northeast sun exposure
- 260-280 meters in altitude, with a grade of 15%



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### DOMAINE ROBERT CHEVILLON (continued)

#### **Nuits-Saint-Georges 1er Cru *Les Saint-Georges* :**

- One of the oldest known microclimates, planted as far back as 1000 A.D. Became part of the Confrerie of Saint-Georges in 1470, for which Nuits-Saint-Georges was named at the end of the 19<sup>th</sup> century
- Eastern sun exposure
- 245-260 meters in altitude, with a grade between 7-8%

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