

Jérôme Chezeaux



A rock-solid source of pure, chiseled red Burgundy for us for over 25 years now, Domaine Jérôme Chezeaux is enjoying a particularly exciting phase in its history. While the wines have always been honest and delicious, the last few vintages show a level of finesse and precision that—in a just world—would vault them into the top ranks of the Côte d'Or's élite. Furthermore, Jérôme's daughter Lyse, having completed a series of international internships, has now joined her father full-time, her brightness and enthusiasm adding a wonderful dimension to our visits to the family cellar. The estate, founded in 1930, holds 12 ha of vineyards, divided among some of the most sought-after sites of Nuits-Saint-Georges, Vosne-Romanée, and the Clos de Vougeot.

Jérôme's wines are graceful yet not exactly polite, always thoroughly extracted but never pushed. Even in the ripest years, they carry an acidity which is noble and true, never masked by undue richness and always lending the fruit mouthwatering crunch. As with all great Burgundy, the explanation for their singular character resides in that magical, irreducible interzone of man, land, and process. All in all, Chezeaux's are wines utterly devoid of pretense yet riveting in their precise articulation of site and vintage—and they only keep getting better.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide, chemical and organic fertilizer, synthetic treatments only when necessary
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Planted at c. 10,000 vines/ha and trained in Guyot. Average vine age 35 years.
- **Yields:** Controlled through severe winter pruning and debudding; yields average 35-40 hl/ha.
- **Harvest:** Entirely manual, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Whites ferment spontaneously in barrel and stainless-steel tanks, reds ferment in stainless-steel tanks after destemming and a 3-4 day cold soak. Cuvaison lasts 2-3 weeks.
- **Extraction:** Red wines see both punchdowns and pumpovers during fermentation, depending on the nature of the vintage.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pneumatic pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring

Aging:

- **Élevage:** Aligoté is raised in stainless-steel tanks and Bourgogne blanc is raised in both tank and barrel. Other wines spend 18-24 months in barrel, with c. 10% new oak for village wines and c. 30% new oak for 1er and grand cru wines.
- **Lees:** All wines rest on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** All wines are unfinned and unfiltered
- **Sulfur:** Applied at harvest, racking, and bottling; c. 20 mg/l free sulfur