



DOMAINE CHANTAL LESCURE

AOP Vosne-Romanée Premier Cru Les Suchots
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Founded in 1975 by Chantal Lescure and Xavier Machard de Gramont, Domaine Chantal Lescure is a family-owned estate that today cultivates 19 hectares of vineyards, stretching from the slopes of Dijon in the north down to Meursault in the south.

In 1996, following the sad passing of Chantal Lescure, her children took over the estate. Aymeric and Thibault Machard de Gramont joined forces and entrusted the technical direction to François Chaveriat. This marked a radical rethink of previous practices and the beginning of a vast transformation.

From 1997 onwards, the decision was made to abandon chemical treatments so that the soils could come back to life and the grapes fully express the quality of their terroirs. The vineyard has since been entirely cultivated under organic farming, officially certified since 2006.

At the same time, the distribution network was restructured and rebuilt. Today, the reputation of Domaine Chantal Lescure is firmly established.

VARIETAL

Pinot Noir 100%

LOCATION

This parcel is home to vines aged between 15 and 50 years, planted on a surface of 0.42 hectares.

Age of vines: 15 à 50 years old

TERROIR

Deep brown limestone soil on scree, formed from the alluvial deposits of the Combe Brûlée overlooking this terroir.

IN THE VINEYARD

Key vineyard practices include careful soil work, sustainable cultivation methods, yield control, and close monitoring of ripening to ensure optimal fruit quality.

HARVEST

Harvesting is carried out manually, in 25 kg crates. Grapes are sorted, destemmed, not crushed, and transferred into vats by gravity.

WINEMAKING

Vinification takes place in small 25-hectolitre truncated wooden vats. Vatting lasts 18 to 25 days, with moderate punching down.

AGEING

The wines are aged on their lees in a cool cellar for 16 to 18 months, with 50% to 80% new oak depending on the vintage. Racking takes place one month before bottling, which is carried out without fining or filtration.

SERVING

Serving: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

With its bright ruby-red color, this organically grown Vosne-Romanée Premier Cru reveals aromas of fresh red berries and blackcurrant buds. On the palate, it seduces with its powerful tannic structure.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

Perfect with grilled red meats, duck, lamb, or scrambled eggs with truffle.

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