



DOMAINE CHANTAL LESCURE

AOP Nuits-Saint-Georges
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 cuvée is a blend of three parcels located in a small valley and at the foot of the slopes (Vosne-Romanée side):

Les Creux Fraîches Eaux: 0.15 ha, clay-limestone terroir (30-year-old vines).

Les Tuyaux: 0.18 ha, clay-sandy terroir (15-year-old vines).

Les Herbues: 0.15 ha, clay-sandy terroir (40-year-old vines).

The yield is around 35–40 hl/ha.

Age of vines: 15 à 40 years old

TERROIR

Clay-limestone and clay-sandy soils.

IN THE VINEYARD

Key vineyard practices include soil management, sustainable cultivation, yield control, and manual harvesting to ensure optimal grape quality.

HARVEST

Manual harvest in 25 kg crates. Grapes are sorted, destemmed, not crushed, and transferred into vats by gravity.

WINEMAKING

Vinification is carried out in 40-hectolitre stainless steel 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 20% to 30% new oak. Racking takes place one month before bottling. The wines are neither fined nor filtered.

SERVING

Serving: 14–16°C

AGEING POTENTIAL

5 to 10 years

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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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TASTING

Bright ruby-red color with slightly evolved highlights, a sign of maturity and elegance. The nose is captivating, with notes of red fruits, damp earth, and a subtle spicy touch, typical of Nuits-Saint-Georges. On the palate, the wine reveals an elegant texture and rich presence, supported by ripe tannins and a long, aromatic finish.

FOOD PAIRINGS

This Burgundy red pairs beautifully with duck breast, roasted lamb shoulder, or ribeye steak.

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