

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE CHANTAL LESCURE

AOP Nuits-Saint-Georges  
Red

## 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

Les Damodes lies in the northern part of Nuits Saint Georges, right on the border with Vosne Romanée, on the Côte de Nuits slope. This edge position, often well ventilated, encourages slow, even Pinot Noir ripening and preserves aromatic freshness. The relief and exposure help shape a wine that is both structured and lifted, with naturally refined elegance. Cooler nights support tension and precision, while the environment helps keep grapes healthy. The result is a Nuits Saint Georges with character, guided by finesse.

## TERROIR

The site is strongly limestone based, with a clay element that adds mid palate body. Limestone drives freshness, definition and a longer, more focused finish, while clay brings depth and texture. The wine shows a built structure with fine tannins and a mineral line that holds the balance. Aromas move from red and dark berries to violet, then gentle spice with age. It is a terroir that combines depth with precision and can age well.

## IN THE VINEYARD

Vineyard work follows a careful, responsible approach, aiming to respect natural balances and living soils. Plot by plot decisions focus on healthy, expressive grapes, with canopy management adapted to protect freshness and ensure even ripening. Yields are kept under control to maintain energy without losing depth. This precision translates into purer fruit, finer tannin grain and a clear terroir expression.

## HARVEST

Harvest aims for the right ripeness, keeping bright fruit and ripe, elegant tannins. Picking decisions are guided by berry tasting and overall balance, with close attention to grape health. Sorting keeps only the best bunches, ensuring clean, precise raw material. This rigour supports a fresher, clearer and naturally delicious wine.

## WINEMAKING

Fermentation is gentle and long, carried out with indigenous yeasts. Punching down is moderate, and vatting lasts 20 to 25 days.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## AGEING

The wines are aged in a cool cellar, with 30% to 50% new oak barrels. The lot is racked and blended in bulk. Bottling takes place after 16 to 18 months, without filtration.

## SERVING

Serving: 14–16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

The colour is deep, bright ruby. The nose combines black cherry, raspberry, violet and gentle spice. On the palate, the attack is precise, the texture is dense without heaviness, and tannins are fine with a tight grain. Balance blends freshness and depth, leading to a long, straight, subtly spicy finish. A refined gastronomic red that remains very approachable.

## FOOD PAIRINGS

Les Damodes feels right at the table with flavourful yet precise dishes, where texture, juices and gentle spices matter as much as richness. On the savoury side, it shines with roasted duck breast, served with a blackcurrant reduction and root vegetables, echoing the wine's depth and fruit character. It also pairs beautifully with a mushroom risotto finished with Parmesan and fresh herbs, highlighting its fine tannin grain and subtle earthy tones. For a more contemporary match, try lightly seared tuna with a delicate soy and sesame dressing, a pairing that brings out the wine's freshness and drive. On the sweet side, its fruit and spice line works wonderfully with a thin raspberry and almond tart, lightly sweetened and served warm. It also complements gently spiced poached pear, enhancing the wine's elegance without adding weight. Finally, a not too sweet dark chocolate dessert such as a cocoa cherry fondant can be a refined, indulgent finish. Serve the wine slightly cool to keep the fruit bright and the palate silky.

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