



DOMAINE CHANTAL LESCURE

AOP Nuits-Saint-Georges
White

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.

VARIETALS

Chardonnay 95%, Pinot Beurot 5%

LOCATION

Les Creux Fraîches Eaux is a named plot in Nuits Saint Georges, in the heart of the Côte de Nuits. The vineyard lies in a small valley area known as a combe, naturally cooler, which slows ripening and helps preserve energy in the grapes. This setting brings tension and aromatic precision, especially valuable for a white wine where freshness is key. The cooler, later microclimate supports a gradual ripening and refined balance. The wine therefore shows a chiselled style, driven by clarity of fruit and a long, lifted finish.

Age of vines: 28 years old

TERROIR

Les Creux Fraîches Eaux stands out for its very limestone driven profile, with clay limestone elements that give structure without heaviness. This cool, late terroir delivers a clear backbone, a saline feel and a straight, focused finish. Ripening is slower, encouraging precise aromas often shaped by citrus, white flowers and wet stone. The style stays tense yet retains enough body to keep the palate comfortable. The aim is balance between finesse, texture and length rather than immediate richness.

IN THE VINEYARD

Domaine Chantal Lescure farms with a responsible, attentive mindset, certified organic since 2009. The work is designed to respect natural balances, encourage living soils and guide the vines according to each vintage. The goal is healthy, expressive grapes, with precision as the priority. Canopy and yield management help preserve freshness, especially important in this cool site. This commitment results in a purer expression, brighter energy and a white wine style that is both focused and delicious.

HARVEST

Harvest is carried out to pick at the right ripeness, favouring balance over over ripeness. In a cool, late site, the key is to preserve aromatic brightness while achieving enough maturity in skins and pulp to bring depth. The crop is closely monitored, with selection to keep only healthy grapes. This precision yields clean, bright juice and builds a white wine that combines freshness, texture and length. The result shows in fruit purity and a natural sense of tension on the palate.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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WINEMAKING

After harvest, the grapes are pressed slowly to obtain a precise, concentrated and especially pure juice. Vinification is managed to preserve freshness and aromatic definition, without chasing overly technical signatures. Ageing takes place on lees, giving the wine time to gain volume and complexity while keeping its mineral line.

AGEING

Malolactic fermentation is allowed to complete, and the wine is bottled after 16 to 18 months of ageing. This length refines texture, integrates the ageing and extends the finish. The wine becomes more harmonious, balancing tension with generosity.

SERVING

Serving: 12-14°C

AGEING POTENTIAL

3 to 5 years

TASTING

The colour is pale and bright with silvery highlights. The nose opens on white flowers, citrus and chalky, flinty tones, with a discreet touch from ageing. On the palate, the attack is precise, carried by fine acidity that stretches the wine without sharpness. The mid palate brings texture, tense yet comfortable, with a saline feel that invites another sip. The finish is long, straight and very fresh, showing the elegance of cool limestone terroirs.

FOOD PAIRINGS

This white wine shines with refined dishes, lightly creamy or briny, where its tension and minerality bring lift. It pairs beautifully with seared scallops, lemon butter and citrus zest, echoing the wine's freshness and saline finish. It is also excellent with chicken supreme in a creamy morel sauce, as the wine's texture and ageing notes meet the sauce while staying balanced. Another great savoury match is an asparagus risotto with Parmesan and olive oil, highlighting the wine's floral side and mouthfeel. On the sweet side, it can be a pleasant surprise with a thin pear and almond tart, where the wine's tension lightens the richness and extends the delicate flavours.

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