



CHANTAL LESCURE POMMARD 1ER CRU LES BERTINS 2014

£75.50

Buy 6 for £61.66 each and save 2%

Buy 12 for £60.40 each and save 4%

SKU: SSFRCLPB14

Categories: [Red](#), [Pinot Noir](#), [Burgundy](#), [Rare & Fine Wine](#), [France](#), [Dry](#), [£50 - £99.99 Wines](#), [Christmas Favourites](#), [Organic](#), [Vegan](#)

Founded in 1975 by Chantal Lescure, the domaine was taken over in 1996 by her sons Aymeric and Thibault and thus began its conversion to organic viticulture, becoming certified in 2009. They have 18 hectares in the Côte de Beaune and 3 in the Côte d'Or. Based in the town of Nuits-St-Georges, the domaine is rapidly becoming one of Burgundy's most sought-after addresses with winemaker Francois Chaveriat pushing quality to new levels. The approach is relatively low-intervention winemaking, a gravity-fed winery using only wild yeasts, low sulphur additions and no fining or filtration; an approach that Francois feels brings out a real feeling of terroir in the wines.

Situated just to the south of Pommard, close to Volnay, Les Bertins' soils are red-clay limestone, and Lescure's vines here are 75-80 years old. This vineyard borders the famous premier cru Les Rugiens, which is a realistic candidate for upgrade to Grand Cru status.

The grapes are destemmed but not crushed, then see a pre-fermentation maceration of a few days, then a slow natural fermentation of almost 4 weeks, with punching down. The wine is aged for around a year and a half in 30% new oak.

Grapes: Pinot Noir

Tasting Notes: A complex and intriguing bouquet of concentrated cherries, rain-flecked rose petals and black peppercorns. A cooling, moreish palate with a subtly

spiced finish showing tealeaves and rosehip.

Food Match: Slow-cooked pigeon with garlic and parsley, or smoked red lentil fritters with kale pesto.

Closure: Natural cork

Farming Practices: Organic

